

GIRO D'ITALIA



◦ — Carciofo

artichoke head and stem, Hollandaise sauce

Baccalà

olives, sour sauce, coriander

◦ — Riso patate e cozze

risotto with mussels, finished with a roasted-potato reduction

Rombo

turbot with saffron sauce, rosemary and candied lemon

◦ — Agnello arrosto

roast lamb with bitter greens and mustard

◦ — Riso al latte

steamed meringue, orange mousse

6 courses
euro 140

◦ — 4 courses
euro 120

WINE PAIRING

3 glasses euro 55
5 glasses euro 75

ALCOOL FREE PAIRING

3 drinks euro 35