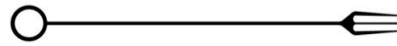


GIRO D'ITALIA



— Gambero

shrimp, plums, smoked burrata and fig

Baccalà

olives, sour sauce, coriander

— Spaghetti allo scoglio

Mancini pasta spaghetti, herb-crusted cuttlefish,
wild fennel

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