

EASTER Menu

Welcome drink
accompanied by signature appetizers

Colors and flavors of the first sprouts... free-range mountain
egg

Scampi toast, basil avocado, shellfish reduction

Like a pulled pork:
beef brisket in a buckwheat tortilla, sweet and sour red onion,
BBQ sauce, caper leaves

Creamed risotto with delicate herbs sambuca,
smoked scallops, green olive powder, lemon "caviar"

Sour potato tortelli, sturgeon, caviar and asparagus extract

From lamb and baby goat, seawater, sheep's ricotta,
wasabi arugula

PRE DESSERT:
Blueberry and violet

DESSERT:
70% chocolate, passion fruit and coconut

Sweet treats

€110 cover charge and water included
€40 wine pairing

Chef: Raffaello Mazzolini