

## Close to Tradition

- .03 Aperitif: travel around the anchovy (1-3-4-7)
- .18 Fried amberjack little cooked, "panzanella", basil oil and crispy celery (1-4-9)
- .17 Omelette, seafood, wild herbs (2-3-14)
- .18 Baked amberjack's head or neck, carrots and ginger sauce
- .19 Spaghetti "Gentile" with mantis of sea, artichokes, goose fat liver and coffee (1-2-6)
- .06 Parmesan "tortellini" with raw meat, basil jelly, tomato sauce and balsamic jam (1-3-7)
- .12 Baked "Guazzetto" fish soup with molluscs and crustaceans, scents of star anise (1-2-4-14)  
*or*
- .18 "Fassona" beef fillet, jerusalem artichokes, cabbages and black garlic (6)
- .17 Pre-dessert
- .16 The apricot that wanted to be a Sacher torte (1-3-7-8-11)  
*or*
- .17 Pineapple, orange juice and star anise, caramel gelato, toasted corn crumble (1-3-7)
- .18 Alice in wonderland (7)

Beverage, coffee and liquors are not included / per person

*Due to the complexity of its preparation, the menu should be orders preferably by all the guests at the table*

130,00

Tasting of four glasses of wine in combination / per person

40,00