

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 and 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

140,00

Tasting of four glasses of wine in combination / per person

40,00