

Dinner



Tasting menu

Istinto

Instinct eliminates boundaries and leaves room for great ideas. Let yourself be carried away by the flavors of vegetarian cuisine. 4 courses for an experience that knows no limits of taste, a journey that comes from the simplicity of the raw materials expertly combined.

Leek, chimichurri and coconut
Risotto Carnaroli, goat milk, licorice and caper
Grilled chinese cabbage, kimchi sauce
and peanut butter

Bread cake
or
Cheese selection

95 €

In addition to menu:
Flan fondant and milk ice cream 20 €

Pairing Drinks Istinto

55 €

Passione

Passion is about intensity. A path of taste for those who want to dare tasting the dishes that contain the true essence of the culinary art. 5 courses to live a complete experience of combinations and flavors that describe the true character of Trattoria contemporanea

Cauliflower, aioli and caper
Cuttlefish, 'nduja e beurre blanc
"Gnocchetto", black cabbage
and provola cheese

Short ribs, savoy cabbage and pineapple

Peanut and tangerine

or

Cheese selection

115 €

In addition to menu:
Linguina, shellfish and Peperone Crusco bread
30 €

Flan fondant and milk ice cream 20 €

Pairing Drinks Passione

70 €

Dinner



Tasting menu

Coraggio

It takes courage to face the extreme. Let yourself be overwhelmed by the sensations of the culinary experience to not miss anything, not to have regrets. A journey of flavors of 7 courses in free hand to discover the creative impulses of the Chefs and the brigade.

135 €

7 freehand courses

In addition to menu:

Linguina, shellfish and Peperone Crusco bread
30 €

Flan fondant and milk ice cream
20 €

Pairing Drinks Coraggio

90 €

Dinner



Menu à la carte

2 Courses of choice (savoury) 95 €

3 Courses of choice (savoury) 110 €

Starters

“Foiole” tripe and potato

Cuttlefish, nduja and beurre blanc

Leek, chimichurri and coconut

First Courses

Risotto Carnaroli, goat milk, licorice and caper

Linguina, shellfish and Peperone Crusco bread

“Gnocchetto”, tripe and mint

Main Courses

Sturgeon, kale, black salsify and grapefruit

Grilled chinese cabbage, kimchi sauce and peanut butter

Lamb, parsnip and radish

Dessert

Flan fondant and milk ice cream - 20 €

Pavlova, Berries and Pink Pepper - 15 €

Peanut and tangerine - 15 €

Our Bread Cake - 15 €

Cheese selection - 20 €