

# À LA CARTE

## STARTERS

<b>Parmigiana di melanzane</b>	165
aubergine, parmigiano, tomatoe and basil	
<b>Lobster</b>	205
grilled tail, creamy polenta and lobster bisque	

## MAIN COURSE

<b>Risotto</b>	285
beetroot, king oyster mushroom and quadrello	
<b>Duck breast</b>	345
topinambur puree, mangold stuffed with confit duck, acidic beetroot, freshly shaved truffle with duck jus	

## DESSERT

<b>Crema di panna</b>	145
white chocolate cream with a herbal infusion, grapefruit with rosemary gelato	
<b>“Tiramisú”</b>	115
savoiard, coffee, cacao, mascarpone	