

INNOVAZIONE

Parmigiana di Melanzane

Aubergine, parmigiano, tomato and basill

Capelletti

fresh pasta filled with truffle and chestnut mushroom,
finished with fresh truffles and mushroom consommé

Lobster

poached tail, baked polenta with lobster bisque

Duck breast

jerusalem artichoke pureé, mangold with confit duck,
pickled beetroot and duck jus

Formaggio

selection of italian cheese with truffle honey

Sorbetto di Limone

amalfi lemon sorbet with limoncello

"Crema di Panna"

white chocolate cream, herbal infusion, grapefruit and
rosemary gelato

1050

Wine
pairing

900

Non-alcoholic
pairing

450

Connoisseur
pairing

1700