

À LA CARTE

STARTERS

Parmigiana di melanzane 185

baked aubergine, parmigiano reggiano, san marzano

Lobster 265

poached tail, baked polenta, lobster bisque with dill oil

MAIN COURSE

Risotto 295

carnaroli, saffron and king oyster mushroom

Duck breast 385

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

DESSERT

Crema di panna 155

white chocolate cream, herbal infusion, grapefruit and rosemary gelato

“Tiramisú” 115

savoardi, coffee, cacao and mascarpone