

INNOVAZIONE

Parmigiana di Melanzane

baked aubergine, parmigiano reggiano and san marzano

Cappelletti

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

Lobster

poached tail, baked polenta and lobster bisque with dill oil

Duck

jerusalem artichoke puree, 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