

# À LA CARTE

## STARTERS

Parmigiana di melanzane 210

baked aubergine, parmigiano reggiano, san marzano

"Crudo di branzino" 255

marinated seabass with fennelseeds and lemon, tomato  
water with stracciatella and oregano oil, bergamot granite

## MAIN COURSE

Risotto 325

acquerello carnaroli, green asparagus and mascarpone

Linguine alla Nerano 325

pastificio dei campi, zucchini, basil and parmigiano  
reggiano with provolone del monaco

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