



Starters

Organic egg

Buffalo stracciatella cheese – Violet potato

Scallops

Pumpkin – chestnuts – black truffle pearls

“Mazara del Vallo” red prawn

Cucumber – ginger – mango

Foie gras – rhubarb – green pepper

Fassona, wagyu and Prussian beef

Jerusalem artichoke – Cantabrian anchovies

First courses

Risotto and seafood

Squared “De Cecco” spaghettone pasta

Garlic – olive oil – chili pepper – octopus

Cappelletti

“Giansanti” Parmigiano Reggiano aged 36 months – double capon consommé

Pacchero pasta

Pecorino cheese and pepper – ossobuco