

Starters

Pumpkin, goat cheese, hazelnuts and valerian salad € 16

Sous-vide egg, cured pork cheek and crispy cereal waffle € 16

Red mullet, mediterranean pesto, tuscan kale and buffalo ricotta € 18

Scallops, bok choy and cauliflower € 18

Raw fish of the day € 18

Pasta

Maccheroncini, € 16
broccoli and smoked burrata

Gnocchi, rabbit ragoût, € 16
meat sauce and black olives

Ricotta pearls, artichokes, € 18
scampi and almonds

Durum wheat spaghettone, € 21
sea urchin and herring caviar

Risotto “Gli Aironi”, balsamic herbs, € 18
mussels, clams and juniper

Main Course

Veal, swiss chard, walnut sauce,
breadcrumbs and pecan € 24

Yellowtail puttanesca style and
jerusalem artichokes € 24

Squid, frisée lettuce, curry sauce and
black lemon € 24

Salt cod with sumac,
crushed potatoes and wasabi € 24

Dessert

Tenerina chocolate cake, gianduja and saffron pears	€ 9
Mascarpone, pistachio, caramel and puffed rice	€ 18
Coffee Journey	€ 18
Meringue, coconut and seasonal fruit	€ 18