

STARTER

Beetroot marinated salmon, spring buds & lime powder €14 *

The raw Seafood
based on daily availability €26 *

Mediterranean "Yellowfin" tuna tartare, kiwi & wild misticanza €17 *

Young spinach, goat cheese from Val Brembana, "Golden" apple from Valsassina & "Bio" acacia honey €11

Beef tartare, Parmigiano Reggiano cream 24 months reserve "Collina-Vernengo" & black Hawaiian salt €16

Beef "Magatello" carpaccio marinated & cherry wood smoked, Pantelleria capers & parsley mayonnaise €15

PASTA

Calamarata IGP from Gragnano with tomato "Cherry" jam from Sicily, powder of wild red basil & Mono Varietale "Tonda Iblea" olive oil €14

Homemade buckwheat maltagliati, fresh basil e pine nuts pesto & Val d'Orcia DOP pecorino cream €13

Alkaline spaghetti €16

Cappellaccio of fresh homemade egg pasta stuffed with lamb, pea cream & ricotta sheep's flakes €14

"Carnaroli Km0" rice of Ticino Valley, sea sauce & Sicilian scampi quenelle with lime €19 *

Cold cream of green beans, raw red Mazara shrimp & land of olives, capers & dried tomatoes €12 *

MAIN COURSE

Atlantic cod fillet cooked at low temperature, pil-pil of green asparagus & lime froth €19 *

Milanese-style veal knot & green "bravas" potato €16

Fillet of Prussian Scottona, "Val di Scalve" alpine butter flavored with rosemary & Maldon salt €22

Tataki of Atlantic swordfish in poppy seeds crust, beetroot pil-pil & parsley mayonnaise €17 *

"Sous Vide" egg Km0 from Val Brembana, green wild asparagus & crispy bread waffle €12

Baby squid of Sicily, sea sauce and fresh peas €14 *

The allergic/food intolerance clientele is invited to contact the room staff to consult the allergen registry

* Products marked with an asterisk may be frozen or blast chilled at -21 for 12 hours