

## 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