



Tasting Menu
«Experience +»

Seven courses of our Chef Andrea Casali

Price per person: € 170
(Wine pairing, € 100)

Tasting menu is proposed for the entire table



Tasting Menu «Experience»

Five courses of our cuisine vision

Marinated amberjack, fennel, tapioca and star anise

Scallops and scallops, caviar and champagne sauce

Ravioli with Parmigiano Reggiano, foie gras, pear, balsamic
vinegar

Pigeon breast, foie gras escalope, parsnip, sweet and sour
raspberries

Passion fruit, thyme namelaka, apple and ginger sorbet,
mint chlorophyll

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Price per person: € 115

(Wine pairing, 5 different glasses € 80)

Tasting menu is proposed for the entire table



Starters

Raw red prawns, fermented cherry and umeboshi almond
€ 34

Cuttlefish cannolo zucchinis in various consistency, basil
€ 32

Sweatbread, corn, raspberries and ginger
€ 30

Rehydrated red peppers, Parmigiano Reggiano red cows,
egg caviar
€ 28

First Courses

Fresh pasta stuffed with Parmigiano Reggiano, foie gras,
pear, balsamic vinegar
€ 32

Fregola, clams, wild garlic and vanilla
€ 30

Casoncelli, Vicciola, hazelnut and rosemary
€ 34

Spaghetti "Pastificio Mancini", saffron, chives and caviar
€ 40



Main dishes

The fish

Turbot, peppers and shellfish
€ 45

Morone Pina Colada
€ 50

The meat

Stuffed quail, fennel, burned grapes, rosemary and black
truffle
€ 45

Lamb, spinach, foie gras and figs
€ 50



Desserts

Passion fruit, thyme, green apple and ginger, mint
€ 18

Lime, banana and caramel
€ 18

Guanaja 70% Valrhona chocolate soufflé, raspberry sorbet
and Peter's House red fruit infusion
€ 28

Pink Grapefruit, vanilla, and peanuts
€ 18