



Aperitif

Pine scented Gin-Tonic	.10
"White" Americano cocktail	.10
"Cynar" Negroni cocktail	.10
Glass of Champagne	.12
Glass of Franciacorta	.8
Glass of Dry White Wine	.7


Tasting Menu

FREEWHEELING...
...do You trust the chef?!?
5 Courses .70


FEET IN THE WATER! .60
Mackerel | Linguina | Sea Catch | Sabayon

FEET ON THE GROUD! .50
Cauliflower | Ravioli | Lamb | Chocolate


Starters

- RAW SEAFODD PLATTER, according to the market arrivals .40
- ROASTED SCALLOPS, mushrooms, bernese sauce and smoked paprika .23
- FLAME COOKED MACKEREL, potatoes and endive salad .21
- GOLDENED CAULIFLOWER, yeast sauce and black truffle  .19
- COOKED PORK SHOULDER, tuna sauce and pickled radish .19

Pasta and Rice

- PUMPKIN RISOTTO, sweetbreads, Marsala and black truffle (MIN X2) .25
- PASTA WITH BEANS, raw fish and shellfish bisque .23
- LINGUINA WITH ROCKFISH SAUCE, spicy salami oil and caviar .23
- POLENTA RAVIOLI, pork sausage and savoy cabbage consommé .21
- SPAGHETTI WITH TURNIP TOPS, smoked cheese and black olives  .19

Main Courses

- SEA CATCH OF THE DAY, beurre blanc, kohlrabi and mussels .29
- BRAISED BEEF CHEEK, mashed potatoes, chard and red wine sauce .27
- PIKE-PERCH FISH, smoked eel and savoy cabbage polenta .25
- ROASTED LAMB THIGH, Jerusalem artichoke and licorice .25
- PUMPKIN CUTLET, tabasco mayonnaise and burnt onions powder  .21