

Aperitif

Pine scented Gin-Tonic	.10
Rhubarb Negroni	.10
Elderflowers Americano Cocktail	.10
Glass of Champagne	.12
Glass of Franciacorta	.8

Menu Degustazione

(the menù is meant for the whole table)

FREEWHEELING

do You trust the Chef?

5 courses € 55

To Start

- RAW SEAFOOD PLATTER, according to the market arrivals €39
- MARINATED FISH CARPACCIO, peas gazpacho and trout roe €19
- PRAWNS AND MOZZARELLA, asparagus salad and basil pesto €23
- ROASTED SCALLOPS, wine sauce, caviar and chive €21
- MILANESE STYLE OMELETTE, wild herbs and pickled €17
- FREE RANGE BEEF TARTAR, glassworth and cashews €19

Pasta and Rice

- LINGUINE "FRUTTI DI MARE" SAUCE, spiced salami oil and caviar €21
- PASTA, POTATOES AND RAW SEAFOOD €23
- SAFFRON RISOTTO, asparagus and licorice powder €19
- BEEF CHEEK STUFFED RAVIOLI, peas and mint scented kefir €19

Main Course

- SEA CATCH OF THE DAY, snow peas, ham and basil sauce €27
- STUFFED CALAMARI, lettuce, smoked herring and squid ink €23
- SLICED SIRLOIN STEAK, mash potatoes, glassworth and fennel mayo €25
- PORK RIBS, curry leaves, spring onion and tosazu sauce €21