

## *Aperitif*

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

## *Tasting Menu*

(the menù is meant for the whole table)

**FREEWHEELING**

do You trust the Chef?

5 courses € 65

## To Start

- RAW SEAFOOD PLATTER, according to the market arrivals €40
- MARINATED FISH CARPACCIO, lentils salad and Chilly gel €23
- ROASTED OCTOPUS, tomato, lemon and capers €23
- SCALLOPS & FRANCIACORTA, mash potatoes, chive and radishes €23
- HERBS OMELETTE MILANESE STYLE, pickled carrot and spring onion €17
- FREE RANGE BEEF TARTARE, oven baked red pepper and Marinated Eel €21
- 24 MONTH AGED RAW HAM, fresh figs salad €21

## Pasta and Rice

- LINGUINE "FRUTTI DI MARE" SAUCE, spiced salami oil and caviar €23
- COURGETTE CREAM RISOTTO, red Prawns and green curry (MIN X2) €27
- SPAGHETTI TOMATO SAUCE, buttermilk and cedar €19
- RICOTTA & TRUFFLE RAVIOLI, champignon foam and smoked ham €21
- PASTA & RABBIT RAGOUT, olives, capers and wild fennel €19

## Main Course

- SEA CATCH OF THE DAY, mussels, courgettes and wine sauce €29
- BREAD & TOMATO STUFFED CALAMARI, smoked herring sauce €25
- OVEN BAKED AUBERGINE, dried tomatoes and cheese fondue €23
- BEEF ENTRECÔTE, green beans and red pepper "ketchup" €29
- PORK ROAST, "burned" lettuce, plums and red wine gravy €25