

À LA CARTE

MINIMUM TWO COURSES

Starters

RAW SEA FOOD PLATTER: oysters, shellfish, fish tartare and carpaccio .40

SHI DRUM TARTARE, buckwheat and beurre blanc sauce .24

MARINATED TROUT, laurel and lemon .21

PAN FRIED CALAMARI, pumpkin flowers and black garlic .21

VEAL TONGUE AND FOIE GRAS TERRINE, with spicy pineapple jam .24

ROASTED TOMATO "CUORE DI BUE", green pepper sauce and red onion .20 

Rice & Pasta

RISOTTO WITH SCALLOPS, pea and red seaweed pesto (min x2) .26

LINGUINE AND CACIUCCO FISH SAUCE and caviar .28

RABBIT RAVIOLI, broad bean, bagoss cheese and saffron from Desenzano .23

MEZZE MANICHE ALL'ACQUA PAZZA, burrata cream and raw red shrimps .28

FUSILLONI PASTA, red pepper sauce, basil and capers .23 

Fish & Meat

SEA CATCH OF THE DAY, "blood-mary", mussels and nduja .29

WHITE LAKE FISH ALLA MUGNAIA .24

GUINEA FOWL, morel mushrooms, fermented cherry and supreme sauce .27

BEEF ENTRECOTE, caramelised spring onions, violet potato chips and red wine sauce .29

LOBSTER, vanilla, greenbeans and maltese sauce .50

