

Il Menü Italiano

The Three-course-Menu
(only evening)

U N O

Capesante in crosta di Sesamo con Crema di Zucca e Pane Carasao al Guanciale € 19,50
Fried scallops in black sesame crust on Hokkaido pumpkin cream
and Sardinian pita bread with Guanciale bacon

Manzo cucinato ma tonnato € 19,50
Roast beef carpaccio and tuna tartare with avocado, sweet-sour onions, tuna cream,
eggvinaigrette and fruit capers

D U E

Pesce Spada in Crosta di Pistacchi e Patate allo Zafferano € 29,50
Roasted swordfish in pistachio crust on blood orange cream,
Aubergine tartlets and saffron potato ragout

Filetto di Maiale lardellato con Lenticchie di Castelluccio e Crema di Legumi € 27,50
Roasted fillet of "Cinta Senesi" pork with "Lardo di Colonnata"
on legume cream with lentil ragout and potato chips

T R E

Semifreddo alle Mandorle e Pera cotta al Cioccolato fondente € 13,50
Parfait with almonds on coffee cream
and boiled pears with dark chocolate sauce

Montasio con Mostarda di Frutta e Prosciutto affumicato con Fichi secchi € 14,50
Montasio mountain cheese with fruit-Mostarda and smoked ham
with dried figs

Three-course-Menü
€ 37

(the menus are served for the entire table)

All dishes can be ordered separately as a normal portion at their individual price.