

tasting menu

SERENDIPITY 8

Carrots

colors and textures

Lucio Fontana

*buffalo mozzarella, basil, tomato
and pike from Lake Iseo*

Young beef tartare

*foie gras, flower heads, chicory heart
and guava sorbet*

Red lentil macaroni

pistachio, green beans and snow peas

Crunchy and soft lasagna

*veal ragù, mace bechamel
and tomato from Mesagne*

Five shades of Cuttlefish

*raw, marinated, burnt,
spaghetti and bigné*

Roast baby goat

artichokes, potatoes and tartar sauce

A sea of grapefruit

*mantis shrimp and candied olives, almonds,
chilli and pepper sorbet*

180

Wine Pairing 8 glasses of superior wines 160

Wine pairing 8 glasses 100

the menu is served the same and only exclusively for the whole table

tasting menu

SERENDIPITY 6

Carrots

colors and textures

Soft egg

*murex, spring herbs
spice bread powder*

Risotto Grumolo delle Abbadesse

blue crab, green and white asparagus

Blackdrop centroloph

eel cream and warm seaweed salad

Guinea fowl

*celeriac, mustard seeds
and cherries*

A sea of grapefruit

*mantis shrimp and candied olives, almonds,
chilli and pepper sorbet*

150

Wine Pairing 6 glasses of superior wines 120

Wine Pairing 6 glasses 75

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