

tasting menu

SERENDIPITY 8

The pink pearl

*Po delta oyster, gentle black cream, mignonette,
yellow and green kiwi*

Beef praline and seppia

*dry aged and marinated beef,
frisee salad, raspberry and bitter powder*

Petricore

*scent of earth, tubers, mushrooms,
cabbage leaves and goat blue cheese*

“Pasticcio de pesse“

*lasagna, white fish, mantis shrimp,
sea urchin sauce and saffron*

“Gnoc en cola“

*chestnut and pumpkin dumpling,
42 month Parmigiano and toasted peel tea*

Turbot

*caught turbot, mushrooms,
citrus and leaves*

Wild duck

sandbanks honey, black salsify and lavender

Discomusic

*gianduia, red fruits, hazelnut feuillantine
and armelline almond sorbet*

180

Wine Pairing 8 glasses of superior wines 160

Wine pairing 8 glasses 100

tasting menu

SERENDIPITY 6

Towards the deep blue

*raw, marinated and smoked lagoon fishes,
mussels and sea weeds*

Petricore

*scent of earth, tubers, mushrooms,
cabbage leaves and goat blue cheese*

Rabbit lasagna 2.0

*fresh pasta, rabbit ragout, parsnip,
red and yellow curry*

Snapper

*caught snapper, lampascioni,
artichokes and red prawns*

Beef tail

*sorana, sour vegetables
and Mont'Isola sardines sauce*

Discomusic

*gianduia, red fruits, hazelnut feuillantine
and armelline almond sorbet*

150

Wine Pairing 6 glasses of superior wines 120

Wine Pairing 6 glasses 75

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