

Aperitif

Oeil de Perdrix “s.a.” 14€
Jean Vesselle
Bouzy

Brut (6,5g/L)
100% Pinot Noir

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Blanc de Blancs 2014 12€
Nicola Gatta
Gussago, Lombardia

Vino Spumante Nature
100% Chardonnay

Jagged little pill

4 courses, 50 euro

Wine pairing 3 glasses 30 euro

Puffed bread, foam of Grana Padano cheese and
red onion ice cream

Pasta peaches and basil

Sole and snow paes

Millefoglie

Appetite for destruction

6 courses, 70 euro

Wine pairing 5 glasses 40 euro

Snails, parsley, mustard

Mussel's cream, tomato, lemon, mushroom,
aromatic herbs

Spaghettoni, garlic, oil, crunchy bread, frozen
oyster, fennel

Meat filled Casoncello, Grana Padano cheese

Fassona's liver, Bordeaux sauce,
green apple's extract, turmeric, walnuts, onion

Milk and hay broth

Nevermind

8 courses, 90 euro
Wine pairing 7 glasses 55 euro

Mussels, sweet garlic, coffee, alecost

Tomato and savory

Sardine's lake head, green sauce

Fusilli, squid pouring, lemon,
mint, horseradish, honey

Thin cold spaghetti, basil's oil,
whipped cream, pine nut

Monkfish, liquorice, black garlic, lemon's thyme

Pigeon, turnip, parsley

Raw but cooked tart

La valigia dell'attore

A choice between the three previous proposals.
As far as possible, a common choice is required for the entire table.

60 euro

Appetizer

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First course

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Main course

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Dessert

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In addition upon your request:

Meat filled Casoncello, Grana Padano cheese (12 euro)

Herbal pasta (10 euro)

(Dessert) Quail, whisky, cocoa, pine nut, sage, spices (10 euro)