

## ALLA CARTA

SCAMPI   celery rave, green apple, nutmeg and bergamot	40
SCALLOPS   leaves, root and horseradish	40
SQUID   carbonara style and black truffle	40
BEEF   raw, bone marrow, black truffle and crispy vegetables	40
SWEET BREAD   Jerusalem artichoke, hazelnut and lemon	40
RAVIOLI   goat cheese, pink shrimp, marinated shallot and celery	40
RISOTTO   creamed with Pecorino di Fossa cheese, eel and cocoa beans	40
SFOGLIA   wild herbs, smoked Parmigiano cheese, eggs bottarga and truffle	40
BOTTONI   wild duck salmì, parsnip, mushroom and sage	40
CHITARRINA   artichokes, rabbit, marjoram and ember	40
BRILL   artichokes, pine nuts and leaves of figs	50
GUINEA FOWL   charcoaled, Treviso radish, raspberries and Ibisco flowers	45
PIGEON   oyster, cale, asiatic seasoning	45
MORA ROMAGNOLA   celery, apple, onion and bay leaf	45
DEER   beetroot, fruits of the wood, foie gras and black truffle	50

A la carte service is available for a maximum of 4 guests

€ 5 cover charge per person

Please inform us about any food intolerance or allergy at the moment of the order.  
Following the most advanced food preparation techniques and to guarantee the best quality,  
Fish undergoes blast chilling and is stored at -20C°.

## DOLCI

RED   raspberries, beetroot and rhubarb	25
PEAR   almond, bergamot, and vervain	25
BLACKBERRY FLOWERS   crispy milk, blackberry and yogurt	25
UNDERGROWTH   Chestnut, hazelnut and porcini mushroom	25
COCOA BEAN   Venezuelan chocolate, praline and coffee	25