

ALLA CARTA

SCALLOPS leaves, roots, horseradish and caviar	45€
SQUID carbonara style and black truffle	45€
SWEET BREAD Jerusalem artichoke, hazelnut and lemon	45€
RAVIOLI passatello, scampi, marinated shallot and stridoli herbs	40€
BOTTONI hare royale, beetroot, black truffle and currant	40€
RISOTTO Riviera Adriatica	40€
BRILL artichokes, pine nuts and leaves of figs	50€
PIGEON oyster, cale, asiatic seasoning	50€
MORA ROMAGNOLA celery, apple, onion and bay leaf	45€

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 -20 C°