

MENU DELLO CHEF

APERITIVO

limoncello

traditional homemade italian lemon liqueur



0,04 l 5,³⁰ €

MENÙ

arrosto di manzo (*1,7,9,10,12)

roastbeef, horseradish foam, pickled red onion, crispy celery, watercress, toasted ciabatta

200 g / 100 g 12,⁹⁰ €

gnocchi con gamberi con spuma di pomodoro (*1,2,3,7)

prawns, tomato foam, garlic, basil oil, basil chips

320 g / 80 g 16,⁵⁰ €

petto d'anatra sous-vide con patate dolci gratinate (*7,8,9,12)

duck breast, sweet potato gratin, beetroot purée, glazed chestnuts in port wine

380 g / 180 g 18,⁹⁰ €

torta di mele 🍏 (*1,3,7,8,12)

apple cake, sea buckthorn mousse, hazelnuts, apple compote, hibiscus dust

200 g 6,⁹⁰ €

LIMONATA

pera – timo

pear, lemon thyme, lemon, soda water

0,50 l 4,⁹⁰ €

1,00 l 9,³⁰ €

LE VIBRAZIONI ITALIANE

amaretto bicerin (*7,8)

amaretto disaronno, dark chocolate, espresso, nuts, cream

0,22 l 8,⁹⁰ €

bicerin (*7,8)

dark chocolate, espresso, nuts, cream

0,20 l 6,⁹⁰ €

VINO

primitivo (*12)

dry, tormaresca, puglia, igt, italy

0,10 l 4,⁹⁰ €

0,75 l 35,¹⁰ €

mulled wine (*12)

san lorenzo montepulciano, prickly pear, pomegranate, forest fruits, cinnamon, cloves, nutmeg, honey

0,20 l 6,⁹⁰ €