

la via del seto

seta's way

CAPPASANTA

avvolta nella bieta con cavolo rapa in crosta di sale,
salsa al cedro e aneto

*Scallop wrapped in swiss chard with kohlrabi baked in salt crust,
cedar sauce and dill*

ASTICE BLU

arrosto con bagna cauda, seppia e bisque alla vaniglia

Roasted blue lobster with "bagna cauda", cuttlefish and vanilla scented bisque

RISOTTO

con lampone e crema di erbe

Risotto with raspberry and herbs cream

SPAGHETTI

con anemoni di mare, tartare di gambero rosso, limone nero
e crema di ravanelli marinati

*Spaghetti with sea anemone, red prawn tartare, black lime
and pickled radish cream*

ANGUILLA

laccata al vino rosso con fegato grasso e salsa al rosmarino

*Red wine glazed eel with foie gras
and rosemary sauce*

PETTO DI POLLO FICATUM

glassato al peperone con crema di cannellini e mais

Fig fed chicken breast with bell pepper sauce, "cannellini" beans and sweetcorn

MILLEFOGLIE

con verbena, ciliegia e gelato al pepe di Timut

Mille-feuille with verbena, cherry and Timut pepper ice cream

menu degustazione 250 / abbinamento vini 200

tasting menu 250 / wine pairing 200

qui e ora

here and now

FIORE DI ZUCCHINA

farcito ai crostacei con salsa al sedano

Courgette flower stuffed with crustaceans and celery sauce

ANIMELLA DI VITELLO

alla cannella con carote e salsa al frutto della passione

Cinnamon flavored veal sweetbread with carrots and passion fruit sauce

GNOCCHI

alla parigina con cavolo cappuccio e mandorla

Gnocchi "à la Parisienne" with red cabbage and almond

FUSILLORO

con salsa di sugarello arrosto, caviale, granciporro e ginepro

"Fusilloro" with roasted horse mackerel sauce, caviar, king crab and juniper

TRIGLIA

con carciofi, polenta allo zafferano e lumachine di mare

Red mullet with artichokes, saffron scented polenta and whelks

AGNELLO

con spugnole, crema di miso e aglio nero

Lamb with morel mushrooms, miso and black garlic cream

RABARBARO

con riso al latte, citronella, sorbetto di rabarbaro e shiso

Rhubarb with "riz au lait", lemongrass, rhubarb and shiso sorbet

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tasting menu 250 / wine pairing 200

i nostri menu degustazione sono serviti per l'intero tavolo

our tasting menus are served for the entire table

Prices in €, VAT included.

*Cross-contamination of allergens during preparation cannot be completely excluded
Based on seasonal availability the following products might have been frozen
at the source or bought fresh and frozen right in our kitchen: prawns, langoustine,
sea urchins, sea anemone, scallops, foie gras.*

*Fish served raw or not fully cooked is subject to a cleaning procedure
in compliance with EC 853-2004 regulation.*

i fuori menu

off the menu

COLOMBACCIO

con royale di fegatini, mais, ortica e salsa Perigord

Wood pigeon with liver royale, sweetcorn, nettle and Perigord sauce

ROMBO

al latte con funghi, mela verde e Pak Choi

Milk poached turbot with mushrooms, green apple e Pak choi

PICCIONE

al cacao con nocciola, funghi e frutti rossi

Cocoa scented pigeon with hazelnut, mushrooms and red fruits

FRAGOLA

all'elisir di rosa con mousse di limone profumata alle erbe

e Chantilly al cardamomo

*Strawberry with rose elixir, herbs scented lemon mousse
and cardamom Chantilly*

à la carte

It is possible to order à la carte choosing from the dishes included on
the tasting menus and the "off the menu" dishes.

The blue lobster, if chosen à la carte, will require a supplement of 25
euros.

two courses + dessert 160

three courses + dessert 220

CHEESE SELECTION

tasting of three pieces 30

tasting of five pieces 50

Kindly inform our colleagues about any of your allergies or
intolerances