

# la via del seta

Seta's way

## OSTRICHE

con patate, friggirelli, caviale e salsa allo Champagne

*Oysters with potatoes, friggirelli peppers, caviar and Champagne sauce*

## 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*

## GNOCCHI

alla parigina con gamberi, orzo Mondo e salsa blanquette

*Gnocchi "à la Parisienne" with prawns, "Mondo" barley and blanquette sauce*

## ROMBO

al latte con asparagi, pompelmo rosa e cannolicchi

*Milk poached turbot with asparagus, pink grapefruit and razor clams*

## PETTO DI POLLO FICATUM

con indivia all'arancia e cipollotto

*Fig fed chicken breast with orange scented endive and spring onion*

## MELA

con mousse al coriandolo, spuma alla vaniglia di Tahiti

e sorbetto di mela cotogna e litchi

*Apple with coriander mousse, Tahiti's vanilla foam, quince and lychee sorbet*

## menu degustazione 260 / abbinamento vini 200

*tasting menu 260 / wine pairing 200*

i nostri menu degustazione sono serviti per l'intero tavolo

*our tasting menus are served for the entire table*

*Our menus are thoughtfully crafted to highlight locally sourced ingredients, sustainably certified fish, and responsibly sourced tea and coffee, celebrating the richness of our region while embracing seasonality and sustainable practices*

# qui e ora

here and now

## 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*

## ANIMELLA

con carote, yogurt al Jasmine e pepe selvatico del Madagascar

*Sweetbread with carrots, Jasmine scented yogurt and wild Madagascar pepper*

## LINGUINE

con garum di sgombro, rosolaccio e seppia

*Linguine with mackerel garum, wild poppy and cuttlefish*

## FREGOLA

al topinambur, 'nduja, fegatini di colombaccio e salsa alla curcuma

*Fregola with Jerusalem artichokes, 'nduja, wood pigeon liver and turmeric sauce*

## SPIGOLA

con cavolfiore, ribes rosso e salsa al Vin Jaune

*Seabass with cauliflower, red currant and Vin Jaune sauce*

## AGNELLO

con spugnole, crema di miso e aglio nero

*Lamb with morel mushrooms, miso cream and black garlic*

## PERA AL TÈ BIANCO

con chantilly al limone, salsa alle erbe e sorbetto alle foglie di tagete

*White tea poached pear with lemon chantilly, herb sauce and marigolds leaf sorbet*

## menu degustazione 260 / abbinamento vini 200

*tasting menu 260 / wine pairing 200*

*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, blue lobster, 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

## SCAMPO

con sedano, barbabietola, caviale e salsa ai semi di pimpinella

*Langoustine with celery, beetroot, caviar and burnet seed sauce*

## TRIGLIA

con carciofi, polenta allo zafferano e cozze

*Red mullet with artichokes, saffron scented polenta and mussels*

## PICCIONE

con fegato grasso, chutney di mela e ananas e salsa gastrique

*Pigeon with foie gras, apple and pineapple chutney and gastrique sauce*

## FRAGOLA

con mousse alla mandorla, Campari e sorbetto di lattuga

*Strawberry with almond mousse, Campari and lettuce sorbet*

# 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 and the langoustine, 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