

WAITING FOR

Spritz "*Asinello*" € 12

Gin tonic Boccadasse € 15

Americano € 14

Negroni € 14

Ratti "*zerozero*" € 13

Franciacorta Barone Pizzini € 13

Champagne Brut "*Origine*" Étienne Oudart € 17

Champagne Brut Rosé "*Référence*" Étienne Oudart € 20

TASTING MENU

6 courses €90

Wine pairings available €60

7 courses €110

Wine pairings available €70

Prices per person - to be considered for the entire table.

"6"

Cooked and raw seafood

Skate wings, Treviso radicchio, green apple, almonds

Potato and pecorino cheese buttons, calamari, saffron, clams, peppers

Mixed pasta, cod, citrus fruits, borlotti beans

Amberjack, fish stock, diced pumpkin

Black lemon ice cream, lovage, verbena, milk crackers

"7"

Chef's Freehand Menu

To keep the quality level and organoleptic characteristics of the raw materials constant, the products purchased fresh are blast chilled and frozen. These products are marked with the symbol: *

This is to give clear and transparent information to customers.

NOT COOKED

Oysters Fine de Claire € 4 each

Oysters Antilope € 7 each

Oysters Henry IV € 8 each

Raw fish plate € 37 *

STARTERS

Cabbage €16

(miso, raspberries, cashews)

Cooked and raw seafood €24 *

(mussels, clams, crustaceans, red mullet)

Sweetbread, celeriac, hazelnuts, white fish stock €22 *

Skate wings, Treviso radicchio, green apple, almonds €21 *

Fake cheese € 22

(Tasting of fake cashew and almond milk cheeses)

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STARCHES AND CARBOHYDRATES

Potato and pecorino buttons, calamari, saffron, clams, friggiteli peppers €24 *

Rice, hare ragù, turnip greens, Reggiano cheese €26

Mixed pasta, cod, citrus fruits, borlotti beans €24 *

Linguine, sea urchins, nduja €32 *

NOT ONLY SEA

Amberjack, fish stock, cubed pumpkin €29 *

Monkfish, shellfish bisque, shellfish tartare €29 *

Picanha, king mushrooms, beef stock €28

Stuffed Albenga artichoke, Jerusalem artichoke, artichoke broth €21

DESSERTS

Tasting of 5 pralines € 10

Black lemon ice cream, lovage, verbena, milk crackers €14

Quince, red fruit coulis, caramel €13

Brioche, white chocolate, salted toffee €14

Goat blue cheese and Picolit € 12

Sacripantina € 11