

# TASTING MENU

5 PORTATE / 5 COURSES

150 EURO (VINI ESCLUSI) / 150 EUROS (WINES NOT INCLUDED)

ABBINAMENTO VINI / WINE PAIRING

3 CALICI 60 EURO / 3 GLASSES 60 EUROS

5 CALICI 100 EURO / 5 GLASSES 100 EUROS

Il menu degustazione verrà realizzato per l'intero tavolo

*The tasting menu will be prepared for the entire table*

Ultimo ordine 21.30

*Last order at 21.30*

Sashimi di tonno rosso e misticanza di stagione

*Red tuna sashimi, fresh seasonal salad*

Ravioli del Plin ripieni di fagiano in agrodolce, pinoli tostati, uvetta sultanina e cipolla rossa

*Home-made Plin ravioli filled with sweet and sour pheasant, toasted pine nuts, raisins and red onion*

Piovra cotta ai carboni, salmoriglio di mele e cima di rapa fondente con umami di mela verde

*Charcoal grilled octopus, apple salmoriglio, green apple umami and broccoli rabe*

Terrina di faraona e castraura fritta

*Guinea-fowl terrine and deep-fried baby artichoke*

Sfoglia croccante al cioccolato, cremoso fondente al 66% e pera al caramello

*Chocolate crispy puff pastry, creamy dark chocolate 66% and caramel pear*

Please inform the staff of the need to consume foods free of certain allergenic substances before ordering. All prices listed in EURO. Lunch cover 9 Euro | Dinner cover 12 Euro.

For any dietary restrictions please do not hesitate to bring them to our attention. Consuming raw or uncooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

