

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, umami di arancio, clorofilla di finocchietto, mandorla tostata e misticanza di stagione

Red tuna sashimi, orange umami, wild fennel chlorophyll, toasted almond and seasonal herbs

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.

