

## [ The Classics ]

130 euro

Welcome aperitif

•

The deer and its evolution

*Raspberry, mustard, rue herb and crispy chips*

•

Selva's Farm Egg

*Celeriac, vanilla and coffee*

•

“We were like bread and butter”

•

Pigeon by Laura Peri

*Bread, onion and bay leaf*

or

Veal Fillet from Varvara's Brothers

*Fresh pepper and French fries*

•

My Nino Bergese rice

*Carnaroli Riserva san Massimo rice, butter, parmisan,  
citrus and meat reduction*

•

Sicily

•

Grandma's remedy

*Milk, chestnut honey, cognac, bay leaf and lemon*

•

Small Pastry

## [ Wine Pairing ]

5 glasses – 65 euro

À la Carte

3 courses [ of which 2 savory + 1 sweet ] € 115

4 courses [ of which 3 savory + 1 sweet ] € 135

The Tasting Menus for their complexity are recommended for all table guests, will be mandatory instead, for more than 4 people. Our dishes are composed of many ingredients sometimes not mentioned in the description. Please notify us immediately of any kind of allergy or intolerance at the time of the order; we will provide you with the list of allergens in our dishes. The fish destined to be eaten raw or almost raw has been subjected to preventive reclamation treatment in compliance with the provisions of EC Regulation 853/2004, Annex III, section VIII, chapter 3, letter D, point 3.

## [ The Aromatics ]

140 euro

Welcome aperitif

•

Artemisia and Sorrel  
*Alpine char, herb broth*

•

Artemisia Vulgaris  
*Salsify, burnt cream and Pannerone cheese*

•

*“We were like bread and butter”*

•

Artemisia [Tarragon]  
*Sea bream, vernaccia wine sauce with clams, artichoke*

•

Artemisia [Wormwood]  
*Fusillone Pasta from Pastificio Massi, banana,  
pink grapefruit and herring roe*

•

Sicily

•

Artemisia [Southernwood]  
*Dark Chocolate and tamarind*

•

Petit four

## [ Wine Pairing ]

5 glasses - 65 euro

## [ Aromatic Incursions ]

€ 160

*7 courses selected by the Chef to tell his story  
between the tastes of Classics and Aromatics*

## [ Wine Pairing ]

6 glasses - 75 euro

À la Carte

3 courses [ of which 2 savory + 1 sweet ] € 115

4 courses [ of which 3 savory + 1 sweet ] € 135

*Depending on market availability and for technical needs,  
some raw materials and preparations may have been frozen.*