

## [ The Classics ] - [ Mini Classics ]

130 euro - 100 euro

Welcome aperitif in Liguria

:

The deer and its evolution

*Raspberry, mustard, rue herb and crispy chips*

:

Elva's Egg

*Green asparagus, bitter orange and prescinsêua*

:

*Bread & green gold*

:

Laura Peri's Pigeon

*One Hundred-Day Peas, Mora Romagnola Lard, and Mint*

or

Organic pork tenderloin by the Varvara Brothers

*Radish, poppy seeds, and salmoriglio*

:

A walk in to a field

*Carnaroli Riserva San Massimo rice, Roccaverano robiola cheese,  
hay smoked butter, pollen garum, lemon balm, and lavender*

:

Sicily

:

Grandma's remedy

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

:

Small Pastry

## [ Wine Pairing ]

5 glasses – 70 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 ] - [ Mini Aromatics ]

140 euro - 110 euro

Welcome aperitif in Liguria

[ English Lavender ]

*Borage, bitter herbs, strawberries, and rhubarb*

[ Cuban Oregano ]

*Zucchini, seaweed, Sicilian pink shrimp, and pink pepper*

*Bread & green gold*

[ Red Shiso ]

*Sea porgy, stracciatella, agretti, and black lemon*

[ Greek Dittany ]

*Mezze maniche pasta from Pastificio Massi with ink, cuttlefish, wild garlic, and Toritto almonds*

Sicily

[ Australian Mint ]

*White asparagus, coconut and mace*

Petit four

### [ Wine Pairing ]

5 glasses - 70 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 - 80 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.