[The Classics] - [Mini Classics]

130 euro - 100 euro

Welcome aperitif

The deer and its evolution
Raspberry, mustard, rue herb and crispy chips

Selva Egg
Angelica pear, Gorgonzola cheese from Caseificio Arioli, and walnuts

We were like bread and butter

Laura Peri's Pigeon
Persimmons, Florina apple, and cinnamon

or

Beef Fillet from Varvara Brothers farm
Yellow kiwi, pink peppercorns, and green sorrel sauce

My "Nino Bergese" Risotto
Carnaroli Riserva San Massimo rice, butter, Parmigiano Reggiano, meat jus, and Savona chinotto

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*] € 120
4 courses [of which 3 *savory* + 1 *sweet*] € 140

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

[Green cardamom]

Black lentils from Mount Etna, chicory, radicchio, pistachios, and black truffle

[Chamomile and nutmeg]

Hake fish, Belgian endive, celeriac, and mandarin

We were like bread and butter

[Catmint]

Line-caught sea bass, porcini mushrooms, lettuce, and sesame seeds

[Tarragon]

Maccheroncini pasta by Pastificio Massi, strawberry grapes, Castelmagno cheese, and Piedmontese hazelnuts

Sicily

[Dandelion]

Chestnuts and peated dark chocolate 73% Dominican Republic from Marco Colzani

Petit four

[Wine Pairing]

5 glasses - 70 euro

[Aromatich 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*] € 120

4 courses [of which *3 savory + 1 sweet*] € 140

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