

It is our wellbeing that gives us a dinner to remember.

I believe in cuisine based on emotions.

A way of celebrating in the name of taste.

With the best raw ingredients that must be expressed without compromise:

this is why I have removed fats, dips and superfluous foods.

This is the cuisine for my children.

It is the cuisine of tomorrow

 Chef Pierantonio Rocchetti



Light Tasting Menu

Celestial spheres

... of salmon, herring roe and caprino cheese

A golden lake ...

ravioli, tartar of red prawns and candied lemon

Gracious and airy

Stuffed turbans of sole and herbs and a yoghurt mousse

A warm heart

Soft chocolate wrapped in a small cake and served with pistachio ice-cream

75

Possibility of wine pairing 5 glasses 35

Grand Tasting Menu

A purée *

... of chickpeas and red prawns with a crispy wafer

Marine symphony *

Red seaweed cannelloni with a soft shellfish filling and a ragu of pure seafood

Affinities *

Veal tongue and red tuna. Jerusalem artichoke, bay sauce and caper leaves

Risotto and foie gras

Escalopes of foie gras with pumpkin and amaretti

The trail of the deer *

Sirloin of venison with currants, pears and gravy

On the peak of Mont Blanc *

A light chestnut cream on a base of marron glacé and a quenelle of white chocolate

100

Possibility of wine pairing 7 glasses 45

Starters

A purée *	28
... of chickpeas and red prawns, seafood in a tomato sauce and a crispy wafer	
Celestial spheres	25
... of salmon, herring roe and caprino cheese	
Seafood cornucopia *	55
Raw fish, shellfish and oysters	
Scallops & Mortadella *	25
Balanced with a purée of Jerusalem artichoke	
Creamy mastery *	25
Onion, onion crackling, parmesan ice-cream and... truffle	
Affinities *	25
Veal tongue and langoustine. Jerusalem artichoke, bay sauce and caper leaves	
At a slow pace	€ 25
Sautéed snails, a light potato and parsley cream and salted crumble	

Pasta and risotto

Marine symphony *	28
Red seaweed cannelloni with a soft shellfish filling and a ragu of pure seafood	
The elegance of the seabass	25
Spaghetti, tartar of seabass, tomato concassé, toasted pine-nuts, pesto and citrus fruits	
Planet Earth	23
Herb raviolone filled with ricotta, poached egg and black cabbage from our vegetable garden	
Risotto and foie gras	28
Escalopes of foie gras with pumpkin and amaretti	
On the hunt for the quail	23
Quail tortelli served with a gravy and pan-tossed black cabbage	
The long leap of the roebuck	25
Through soft gnocchi gratin, a parmesan cream and venison ragu marinated in red wine	

Main courses

... Fish

Gracious and airy

Stuffed turbans of sole, herbs and a yoghurt mousse

35

The scent of the sea

Pure fillet of gurnard, lobster soup, lobster sauce and crispy bread

35

Fried fish selection

With lobster, king crab, squid, prawns and langoustine. Served with pineapple and herbs

55

... Meat

Around the fire *

Revisitation of tender veal braised in red wine with gravy, shallots and crispy polenta

30

Beneath a mantle of feathers *

Pigeon: breast, thigh, a cream of carrot and a liquorice sauce

35

The trail of the deer *

Sirloin of venison with currants, pears and gravy

35

Wishing you a good dinner, we kindly ask you to moderate the volume of your mobile phones.

Thank you Some products that are difficult to find are stored at -18 ° to guarantee their natural freshness.

We also remind you that smoking is not allowed in the premises in accordance with the law 16 January 2003 No. 3 Art. 51.

We specify that the prices indicated are expressed in euros.

The dishes marked with the symbol * are made with particular attention to gluten intolerances, but we cannot guarantee its complete contamination.