



### Starters

€25

#### Deep umami

Tuna tartare on a bed of tongue and celery

#### Contrasts

Yuzu marinated anchovies, agro cheese and nori seaweed

#### On our laurels

Grilled caramelised eel with refreshing herbs

#### Fishing net

Prawn in pan brioche with escalope of foie gras and shallots

#### Arabesques

Shrimp, prawns and king crab on a shellfish cream

#### Reawakenings

A herb flan with a poached egg yolk in a snail soup

### Pasta and risotto

€25

#### A fantasy of nature

False cannelloni with seasonal vegetables

#### Under the sea

Herring and venus clams served with squid ink gnocchi filled with mascarpone and an infusion of ginger

#### Under the sun

Risotto in tomato water with candied lemon and raw red prawns

#### Destination... earth!

Ricotta and leek ravioli with Parmigiano Reggiano and truffle

#### Casoncelli LoRo style...

From grand-mother's recipe, but with foie gras, "just the way we like it"



## Main courses

€32

### *Fish main courses*

#### **In one bite**



Squid stuffed with salted cod and served with vegetables

#### **Mullet**



In a stew of clams and whelks

### *Meat main courses*

#### **Interior design**



Veal sweetbreads served with black garlic and yoghurt

#### **A stroll along the Silk Road**



Bacon slow-cooked in soy and served crispy with escarole

#### **Don't forget about me**

Raw oysters, shellfish and other fish €40

From the Bergamo valleys: our cheese selection with quince jelly and pan brioche €22



Culatello di Zibello aged 48 months and served with gnocco fritto and Vacche Rosse Parmigiano Reggiano €30

## Desserts

€18

#### **Energy!**



After-dinner cream of carrot, apple and ginger sorbet, linseed oil

#### **Around the world**



Seasonal fruits and sorbets as well as various preparations of fruit from around the world

#### **Fly**



Crème brûlée served on a raspberry merry-go-round

#### **Holiday**

Tarte tatin with ice-cream