

## STARTERS

Escalope of mango and foie gras, spicy shortbread	€ 35,00
Prawns cocktail	€ 45,00
Cauliflower ganache & cauliflower, broth of stichelton	€ 38,00

## FIRST COURSES

Maccherone soufflè, bolognese ragù sauce, Grana Padano Dop fondue reserve Combal.Zero 24 months	€ 35,00
Saffron risotto, soft buffalo mozzarella and black truffle sauce	€ 35,00

## SECOND COURSES

Bellota Patanegra pork pluma and Caesar Salad	€ 48,00
Glazed cod, crispy squid ink spaghetti and coconut sauce	€ 45,00
Twin of sole and smoked eel, radicchio in Sauternes wine	€ 55,00

## DESSERTS

Blueberry soufflé and fior di latte icecream	€ 25,00
Mery Marroni	€ 25,00
Gianduia&Orange	€ 25,00
Cold Fusion	€ 30,00
Sicilian cannoli soup, almonds and coffee	€ 25,00

## COMPOSIT

4 Courses Tasting Menu	€ 130,00
( same for the whole table )	

## VINTAGE

1997 Cyber Eggs	€ 55,00
2001 Lobster's Carpaccio,gorgonzola fondue and sea lettuce	€ 45,00
2007 Tataky aubergine, Tomatoes Combal Blend®	€ 35,00
2002 Risotto, duck foie gras and artichoke	€ 40,00
2009 Gin & Kidney with a baby gin tonic	€ 40,00
2000 Barolo Damilano brased veal tongue	€ 45,00
1996 Glased oxtail	€ 45,00
2006 Fassona fillet from the fireplace	€ 60,00

We would like to inform you that food and beverage prepared in this restaurant may contain allergens.  
Please inform the staff about any specific allergy or diet requirement.