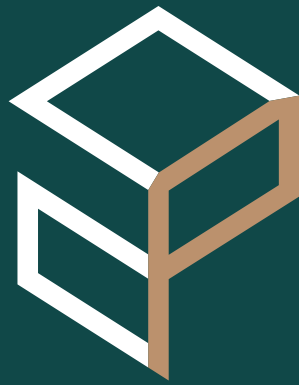




GLUTEN FREE



# TASTING

## **5 COURSE TASTING MENU 85 € PER PERSON WITHOUT BEVERAGE.**

VALID FOR ALL THE GUESTS AT THE TABLE

*Come mi sveglio la mattina*

A JOURNEY TOGETHER WITH THE CHEF  
THROUGH 5 COURSES, INCLUDING SIGNATURE  
DISHS AND NEW ONES,

IN ADDITION:  
AMOUS BOUCHE AND PETIT PATISSERIE.

## **7 COURSE TASTING MENU 100 € PER PERSON WITHOUT BEVERAGE.**

VALID FOR ALL THE GUESTS AT THE TABLE..  
IF YOU CAN DO IT

*All in*

A JOURNEY TOGETHER WITH THE CHEF THROUGH  
7 COURSES, INCLUDING SIGNATURE DISHS  
AND NEW ONES.

IN ADDITION:  
AMOUS BOUCHE AND PETIT PATISSERIE.

*Settimana Bianca*

HANDMADE TAGLIOLINI WITH LOCAL WHITE TRUFFLE  
IF AVAILABLE , POSSIIBILITY TO REPLACE IT WITH  
THE FIRST COURSE OF ANY DEGUSTATION MENÙ.

PROVIDES AN ADDITIONAL COST DEPENDING  
ON THE ACTUAL MARKET PRICE (+7/+15)

# COST OF THE ENTIRE MENU 70 € PER PERSON

INCLUDING AMOUSE BOUCHE,  
4 COURSES & PETIT PATISSERIE

## *Eddai.. No!*



[APPETIZER]

DEER TARTARE / SPICY GORGONZOLA CHEESE DOP  
CHESTNUT / SPRING ONIONS FROM TROPEA IGP

23 €

## *Il ballo del qua qua*



[FIRST COURSE]

CARNAROLI RICE "ACQUERELLO" 12 MONTHS OLD  
ROASTED DUCK BREAST / WHITE ONION FROM CÉVENNES / UMAMI

25 €

## *Porta fortuna*



[MAIN COURSE]

CHRISTMAS PORK SAUSAGE "COTECHINO"  
GOLDEN POTATO / LENTIL FROM NORCIA IGP / MILK BREAD

28 €

## *Friariello Underground*

[DESSERT]

TURNIP TOPS / PUFF PASTRY / COCOA CRUMBLE  
TOASTED CASHEW NUTS / SALTED CARAMEL

13 €

## *Small bakery*

ARTISAN PASTRIES FROM THE KITCHEN

MEAT  
MENU

# COST OF THE ENTIRE MENU 75 € PER PERSON

INCLUDING AMOUSE BOUCHE,  
4 COURSES & PETIT PATISSERIE

## *Ricordo di una pasta patate e cozze*

POSSIBILITY 

[APPETIZER]

MIX OF PUFFED PASTA / POTATOES FROM SILLANO  
MUSSELS FROM ARBOREA/CATMINT

23 €

## *Terra Madre*

POSSIBILITY 

[FIRST COURSE]

“PACCHERO COL PIZZO” PASTA FROM GRAGNANO  
SALTED COD / PIENNOLO TOMATOES DOP

26 €

## *L'isolana 2.0*

[MAIN COURSE]

CATCHED FISH OF THE DAY / VEGETABLES AND CONSISTENCIES

30 €

## *Gli inferi*



[DESSERT]

ANNURCA APPLE IGP / DELICA PUMKIN ICE CREAM  
COCOA GRUE / CRIOLLO CHOCOLATE CHUAO 70%

13 €

## *Small bakery*

ARTISAN PASTRIES FROM THE KITCHEN

ENTIRE  
MENU

## COST OF THE ENTIRE MENU 65 € PER PERSON

INCLUDING AMOUSE BOUCHE,  
4 COURSES & PETIT PATISSERIE

*Chi è nato per prima?* POSSIBILITY  [APPETIZER]


CRUNCHY POCHE' EGG / PORCINO MUSHROOM FROM GARFAGNANA  
SALTED RICOTTA / THYME EXTRA VIRGIN OIL

22 €

*Geronimo stilton* POSSIBILITY  [FIRST COURSE]

"GNUDI" OF RICOTTA AND DELICA PUMPKIN  
BLUE STILTON CHEESE / PINK GRAPEFRUIT

25 €

*Testa di rapa*  [MAIN COURSE]

TURNIP TOPS AND CONSISTENCIES  
CANDIED SORRENTO LEMON IGP

25 €

*Fake Pizza Margherita* [DESSERT]

CHOUX PASTRY / SWEET TOMATOES CHUTNEY  
BASIL / FIORDILATTE

13 €

*Small bakery*

PETIT PATISSERIE FROM THE KITCHEN

VEGETARIAN MENU