



DEGUSTAZIONE

SENTIERO

8 portate – €95 a persona

Carpaccio d’Ombrina alla Cacciatora	(5, 7, 13)
Animella d’Agnello, Mela Rosellina, Salvia e Borettane	(3, 13)
Topinambur, Noci, Alloro e Limone	(2)
Cappello del Prete di Latte, Riccio di Mare, Tuorlo sulla Cenere e Tartufo	(3, 4, 5, 9, 11, 14)
Riso, Zucca, Semi di Zucca e Riduzione di Vegetali	(2, 12, 13)
Trota e Lattuga alle Braci, Uva Fragola, Senape e Bagnetto Verde	(5, 11, 13)
Piccione, Mandorla, Cicoria e Foie Gras	(2)
Latte, Pera, Fieno e Cioccolato	(3, 13)

IMPRESSIONE

4 portate a vostra scelta dalla nostra carta – € 70 a persona

CONFIDENZA

6 portate a scelta dello chef – € 80 a persona

ESSENZIALE

3 portate a vostra scelta dalla nostra carta – € 55 a persona



LA CARTA

ANTIPASTI

Carpaccio d'Ombrina alla Cacciatora	(5, 7, 13)	€ 28
Calamaretti, Squacquerone, Nocciola e Camomilla Tostata	(2, 3, 5)	€ 30
Battuta di Scottona "Filiera Rizzieri", Tartufo, Olio d'Aneto, Taleggio e Radicchio in Aceto	(3, 11, 13)	€ 30
Animella d'Agnello, Mela Rosellina, Salvia e Borettane	(3, 13)	€ 28
Topinambur, Noci, Alloro e Limone	(2)	€ 25

PRIMI PIATTI

Cappello del Prete di Latte, Riccio di Mare, Tuorlo sulla Cenere e Tartufo	(3, 5, 4, 9, 11, 14)	€ 30
Tubetti Risottati "Pastificio Cavalieri" in Brodetto di Pesci e Foglia di Fico	(4, 5, 9, 12, 13)	€ 25
Ravioli di Taggiasche, Ostrica e Beurre Blanc all'Arancio	(3, 4, 9, 12, 14)	€ 28
Fusilloni "Metodo Massi", Lepre, Burro d'Alpeggio e Salvia	(3, 7, 9, 12, 13, 14)	€ 25
Riso, Zucca, Semi di Zucca e Riduzione di Vegetali	(2, 12, 13)	€ 25



LA CARTA

SECONDI PIATTI

Rombo Confit, Sesamo, Vermouth "DiBaldo" e Radicchio	(3, 5, 6, 13)	€ 33
Trota e Lattuga alle Braci, Uva Fragola, Senape e Bagnetto Verde	(5, 11, 13)	€ 33
Agnello e la sua Glace al Cynar servito con Contorni all'Italiana	(3, 7, 12, 13)	€ 30
Piccione, Mandorla, Cicoria e Foie Gras	(2)	€ 37
Coniglio, Cima di Rapa, Pistacchio e Fondo Bruno di Verdure Arrostate	(2, 3, 7, 12)	€ 30

DOLCI

Latte, Pera, Fieno e Cioccolato	(3, 13)	€ 14
Yogurt, Castagna e Melograno	(2, 3, 13, 14)	€ 14
Torta delle Rose servita con Zabaione allo Ximénez	(3, 9, 13, 14)	€ 14
Crêpe Suzette servita con Crema Ghiacciata all'Arancia, Arachidi e Amara	(1, 2, 3, 9, 14)	€ 16
Panificazione e Coperto		€ 5



TASTING MENUS

SENTIERO

8 courses – € 95 per person

Shi Drum Carpaccio in Cacciatore-Style	(5, 7, 13)
Lamb Sweetbread, Rosellina Apple, Sage and Borettane Onions	(3, 13)
Jerusalem Artichoke, Walnuts, Laurel and Lemon	(2)
Cappello del Prete Pasta stuffed with Milk, Sea Urchin, Yolk on Ash and Truffle	(3, 4, 5, 9, 11, 14)
Rice, Pumpkin, Pumpkin Seeds and Vegetables Sauce	(2, 12, 13)
Roasted Trout and Lettuce, Isabella Grape, Mustard and Green Sauce	(5, 11, 13)
Pigeon, Almond, Chicory and Foie Gras	(2)
Milk, Pear, Hay and Chocolate	(3, 13)

IMPRESSIONE

4 courses of your choice from our menu – € 70 per person

CONFIDENZA

6 courses of our chef choice – € 80 per person

ESSENZIALE

3 courses of your choice from our menu – € 55 per person



À LA CARTE

STARTERS

Shi Drum Carpaccio in Cacciatore-Style	(5, 7, 13)	€ 28
Baby Squids, Squacquerone Soft Cheese, Hazelnut and Toasted Chamomile	(2, 3, 5)	€ 30
“Filiera Rizzieri” Scottona Beef Tartare, Truffle, Dill Oil, Taleggio Cheese and Red Chicory in Vinegar	(3, 11, 13)	€ 30
Lamb Sweetbread, Rosellina Apple, Sage and Borettane Onions	(3, 13)	€ 28
Jerusalem Artichoke, Walnuts, Laurel and Lemon	(2)	€ 25

FIRST COURSES

Cappello del Prete Pasta Stuffed with Milk, Sea Urchin, Yolk on Ash and Truffle	(3, 4, 5, 9, 11, 14)	€ 30
“Pastificio Cavalieri” Tubetti Pasta cooked in Risotto-Style with Fish Soup and Fig Leaf	(4, 5, 9, 12, 13)	€ 25
Ravioli Pasta stuffed with Taggiasca Olives, Oyster and Orange Beurre Blanc	(3, 4, 9, 12, 14)	€ 28
“Metodo Massi” Fusilloni Pasta, Hare, Mountain Butter and Sage	(3, 7, 9, 12, 13, 14)	€ 25
Rice, Pumpkin, Pumpkin Seeds and Vegetables Sauce	(2, 12, 13)	€ 25



À LA CARTE

SECOND COURSES

Confit Brill, Sesame, “DiBaldo” Vermouth and Red Chicory	(3, 5, 6, 13)	€ 33
Roasted Trout and Lettuce, Isabella Grape, Mustard and Green Sauce	(5, 11, 13)	€ 33
Lamb and its Glace with Cynar Italian Bitter served with Side Dishes in Italian-Style	(3, 7, 12, 13)	€ 30
Pigeon, Almond, Chicory and Foie Gras	(2)	€ 37
Rabbit, Turnip Greens, Pistachio and Roasted Vegetables Brown Stock	(2, 3, 7, 12)	€ 30

DESSERTS

Milk, Pear, Hay and Chocolate	(3, 13)	€ 14
Yogurt, Chestnut and Pomegranate	(2, 3, 13, 14)	€ 14
Rose Cake served with Ximénez Zabaione	(3, 9, 13, 14)	€ 14
Crêpes Suzette served with Frozen Orange Cream, Peanuts and Amara Liqueur	(1, 2, 3, 9, 14)	€ 16
Homemade Bread and Cover Charge		€ 5



LISTA ALLERGENI ALLERGEN LIST

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|---|---|
| 1. Arachidi e Derivati
Peanuts and Derivatives | 8. Crostacei
Crustaceans |
| 2. Frutta a Guscio
Nuts | 9. Glutine
Gluten |
| 3. Latte e Derivati
Milk and Dairy Products | 10. Lupini
Lupin |
| 4. Molluschi
Mollusks | 11. Senape
Mustard |
| 5. Pesce
Fish | 12. Sedano
Celery |
| 6. Sesamo
Sesame | 13. Anidride Solforosa e Solfiti
Sulphur Dioxide and Sulphites |
| 7. Soia
Soy | 14. Uova e Derivati
Eggs and Derivatives |



TaBLE
Remarquable

