

Executive Chef

Stefano Marretti

"My Roots"

Scallops with Artichoke, Sweetbreads
Jerusalem Artichoke Purée and Candied Lemon



Confit Cod with Roveja Soup
Crispy Asparagus and Black Truffle



Onion Soup Gratinated with Two Cheeses



Potato and Cocoa Gnocchi with Wild Boar Ragout
Celeriac Purée and Cave Pecorino Cheese



Slow-Cooked Suckling Pig with Charred Leeks
Baby Carrots with Liquorice and Dark Beer Sauce



Ricotta and Sour Cherries



Memory of a Kiss

190€ Per Person

Wine pairing
Basic 5 glasses 85€

Wine pairing
Premium 6 glasses 145€

It is possible to order the tasting menu until:
2 p.m. at lunch and 10 p.m at dinner
The tasting menu must be ordered for the whole table

Menù a la Carte

2 COURSES : €110

3 COURSES : 2 COURSES + Dessert €145

3 COURSES: Starter, middle course and main course €155

4 COURSES : Starter, middle course, main course + Dessert €170

Additional dish € 35

Starters:

Selection of Six Oysters by David Hervé

Symphony of Raw Fishes and Crustaceans
with Spiced Whole Grain Couscous

Selection of “CAVIAR GIAVERI”
Golden Sterlet, Siberian & Beluga, Osietra
Supplement €90 per 30 gr.

Scallops with Artichoke, Sweetbreads
Jerusalem Artichoke Purée and Candied Lemon


Foie Gras Terrine with Strawberries Flavored with Pink Pepper
Coconut Marinated Endive and Pistachio Brioche Bread

Fassona Beef Tartare, Cardoncelli Mushrooms
Robiola Cheese, Toasted Hazelnuts and Black Truffle


Grilled Octopus with Burrata and Cantabrian Anchovies
Turmeric Potatoes and Chicory Powder


Croquette of Artichoke “Roman Style”, Robiola Cheese Cream
“Agretti” Salad with Candied Lemon



Soup, Risotto and Pasta:

Minestrone Soup With Seasonal Vegetables,
Spinach Sprouts and Pearl Barley



Onion Soup Gratinated with Two Cheeses



Broccoli and Skatefish Soup with Squid Ink Tagliolini Pasta
Garlic, Olive Oil, Chili and Mullet Roe

Red Prawns Risotto with Chamomile Butter
Candied Red Onion, Caviar and Yuzu Jelly
(minimum for two persons)



Potato and Cocoa Gnocchi Pasta with Wild Boar Ragout
Celeriac Purée and Cave Pecorino Cheese



Tagliatelle Pasta Water and Flour with “Vignarola Style”
Broadbeans and Pecorino Cheese Flakes



Fresh Candies Shape Pasta Carbonara “Style”
Roman Zucchini, Sauris “Guanciale” and Black Truffle

Fish:

Seabass with New Potato Purée
Roman Zucchini and Black Garlic Mayonnaise



Confit Cod with Roveja Legume
Crispy Asparagus and Premium Black Truffle

Larded Monkfish with Mint Artichokes
Jerusalem Artichoke Puree and Grape Must Sauce



Meat:

Suckling Pig with Charred Leeks
Baby Carrots with Liquorice and Dark Beer Sauce

Loin of Lamb Grilled with Sweetbreads, Caramelized Spring Onions
Saffron Potatoes and Pea Cream



Grilled Bison, Creamy Parmesan Cheese
“Cardoncelli” Mushrooms, Rhubarb and Green Beans



Farmer's Market Fresh Vegetables



Italian Cheeses Platter



Vegan dishes are available on request

For intolerance and allergies
please ask the staff for assistance