



IL
CONVIVIO
TROIANI



Great Tasting Menu' 26th December 2023

The variations of the dishes can lead to a difference in price

Acorn bread cod fish, garlic, fennel, rosemary, maqui mayonnaise, orange fruit

Macaron , duck liver patè, dried fruit

2018

Perla d'ostrica

Oyster, peach, dragoncello, seaweed, soya, shallot

For this course is available a Molossat caviar Amur selection garnish € 25.00

2022

Gallinella inzuppata

Sea gurnard, peppers, tomato, parsley, anchovies, onion

2009

Polpo scordato, maionese sbagliata

Seared-pan octopus, creamy raspberries, green apple

2019

Risotto " Yellow - Green "

Rise, shrimp, liquorice & saffron sauce, fermented black lemon, small broccoli.

2021

La giostra del carciofo

Artichoke, hazelnut, mint, parsley and black garlic and matticella style

2022

Occhio alla Costata

Marango beef, vegetables, berries, citrus fruit

2018

S. Tradizionale !

Meat ravioli , pear fondue, crystallized broccoli

2023

Paneltone fai da te

Paneltone, jams, cream, dried fruit

€ 280 p.p.

Wine pairing "Il Convivio" 4 glasses € 100,00 including aperitif

Wine pairing "Il Convivio" 6 glasses € 140,00 including aperitif

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