



IL  
CONVIVIO  
TROIANI



*Great Tasting Menu' 25th 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 Molossal 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*