

APPETIZERS

Grilled veal tongue with horseradish
and roasted Brussels sprouts
17€



Roasted cardoons
with parsnip and licorice cream
14€



Cauliflower cream
with mussels, lemon, and ‘nduja
16€

FIRST COURSES

Onion fondant risotto
with traditional balsamic vinegar and thyme
18€



Homemade tagliolini with ossobuco ragout,
gremolata, and fried marrow
18€



Buckwheat cream with confit garlic, fried sage,
and crunchy buckwheat seeds
16€



“Spaghettoni “Antico Pastificio B. Cavalieri”
with fresh tomato and basil sauce
15€

SECOND COURSES

Braised beef cheek
with celeriac cream and escarole
26€



Pork ribs with pink grapefruit glaze
and roasted endive
25€



Monkfish with lavender pumpkin cream,
apples, and seared radicchio
28€



Fried artichoke with poached egg
and cacio e pepe fondue
22€

DESSERTS

Date cake with whipped mascarpone,
candied ginger, and maple syrup
10€



Buckwheat and hazelnut cake with blueberries,
dried mushroom cream, and champignons
10€



Coconut blancmange with elderflower gel,
kiwi, and cornmeal crumble
10€