



RISTORANTE

**WINTER 2026**

## 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€