

APPETIZERS

Octopus* cooked at low temperature sautéed with rainbow chard and cream of potatoes	€ 16
Millefeuille of cod creamed with Tonka beans with puffed mais chips	€ 16
Amberjack carpaccio in two consistencies, marinated with Maldon salt, Sicilian oranges and its stuffed cannoli	€ 18
"Fabergè" egg with a melting heart on hot cream with 30-month Parmesan and dehydrated yolk	€ 16
Foie gras with Kahlua on crunchy panbrioche and vermouth caviar ancient recipe	€ 22
Beef tartare in a circle of parchment bread and black truffle	€ 20

PASTA DISHES

Cappelletti with bitter cocoa stuffed with lobster with confit datterini tomatoes, raw red prawn and its bisque	€ 20
Spaghettoni with scallops*, fresh chilli and lemon zest	€ 17
Your majesty the pacchero with scampi* cream, red peppers and mascarpone	€ 18
Giant tortelloni with courgette flowers and zucchini on a light fondue	€ 16
Stuffed potato gnocchi of carbonara (egg and pecorino) with crunchy bacon	€ 17
Tradition... Milanese yellow risotto with marrow and veal ossobuco in cremolada	€ 28

MAIN COURSE

Pan-seared amberjack fish in Pantelleria passito and Teriyaki caramel with sweet and sour cabbage Pak-Choi	€ 23
Skrey fillet (wild cod) in cooking oil with steamed artichoke	€ 24
Potato-stuffed turbot fish with lime breaded with almond flour on a yogurt reduction and salmon roe	€ 20
Mixed fried (prawns and squid) on Nori seaweed	€ 17
Argentine Angus rib eye with baked potato and sour creme	€ 28
Grilled deer fillet and its tartare on crunchy potato millefeuille	€ 28
Beef cheek braised in Primitivo di Manduria wine with Shitake mushrooms and thyme buttermilk quenelle	€ 22
Loin of boned lamb cooked at low temperature breaded with Bronte pistachios sautéed in the oven with Romanesco cabbage tops and puffed quinoa	€ 29

SIDE DISHES

Mixed salad	€ 6
Potato puff pastry	€ 6
Rainbow herbs, garlic, oil and chilli pepper	€ 6

DESSERT

Semifreddo with Piedmontese hazelnuts and its chutney	€ 7
Tiramisù (classic recipe)	€ 7
Deconstructed Sicilian cannolo	€ 7
Semifreddo with Sicilian oranges, pistachios and custard	€ 7
Creme Bruleè with Bronte salted pistachio	€ 7