

ANTIPASTI

chicken liver mousse, red wine apple marmellata and balsamic gelatina	15
roasted mushroom soup, sage crema and toasted hazelnut	19
green romaine and frisée, frico, fried white anchovy, challah crouton and six minute egg	18
mozzarella di bufala, fried potato, black sesame, kale and black garlic "furikake"	24
brassicas and grains, burrata, avocado, green goddess and olive oil	23
chanterelle mushroom, bufala ricotta, sea urchin and sicilian pignoli	25
red trout and roe, fingerling potato, green bean, quail egg and pickled vinaigrette	23
caramelized onion and wild rice "budino di pane", prosciutto cotto, comte and puffed rice	23
milk braised bufala, smoked burrata, broccoli and espelette pepper	24

PRIMI

royale trumpet mushroom risotto, pickled onion and black garlic	31
yellow corn polenta, smoked duck and its egg, hedgehog mushroom	32
herb "canederli", early spring vegetables, caramelized onion brodo and montamore cheese	32
bucatini "straw and hay", california blue cheese, walnut, kale and sage brown butter	31
smoked sturgeon pyramidi, fennel soffritto, garlic chive and brown butter	31
squid ink spaghetti, red wine braised octopus "puttanesca" and black olive crumb	32
mustard capellini, guinea hen ragu, savoy cabbage and mimolette cheese	31
chestnut and duck lasagna, butternut squash, pear and brown butter	32
buckwheat fusilli, cider and bacon braised suckling pork and rapini	31
beet gnocchetti, beef bolognese and red wine bellavitano cheese	31

SECONDI

stuffed duck breast, dried plum "budino di pane", winter chicory, umbrian lentil and savoy cabbage	48
"degustazione" of suckling pork, toasted wheat crespelle, quince, tokyo turnip and satsuma	42