



Starter

Caramelized onion tarta tatin with gorgonzola ice cream and walnuts	14 €
Fried prawns in kataifi paste with sweet and sour sauce	15 €
Seared scallops with purple potato puree and Franciacorta wine	18 €
Octopus with cherry tomatoes, oranges and olives	16 €
Black Cod croquettes with dried tomato pesto and tartar sauce	14 €
Parma ham with stracciatella mozzarella	15 €
Zucchini flowers stuffed with ricotta and basil pesto	14 €

Raw fish

Red Tuna tartare with avocado mousse	19 €
Raw mixed fish	30 €
Oyster, Scampi, Red shrimp, tartare salmon, sea bass red tuna	
Oyster (1 piece)	6 €
Red shrimp (1 piece)	5,5 €
Scampi (1 piece)	5 €
Salmon tartare with crunchy almonds	16 €
Mini tartare salmon, red tuna and sea bass	19 €



Pasta and Risotto






Linguine with raw scampi, bisque and parsley chlorophyll	19 €
Paccheri with swordfish, aubergines, cherry tomatoes and ricotta cheese	18 €
Risotto with citrus , seared prawns and burnt lemon gel	22 €
Ravioli with buffalo mozzarella, fresh tomatoes and basil pesto	16 €
Spaghetti with nettle pesto, crunchy octopus and stracciatella coulis	18 €
Pappardelle with beef check, vegetables and lemon zest	16 €

Main courses

Sea bass with fresh tomatoes souce and spinach	24 €
Pistachio crusted salmon with exotic mixed salad	23 €
Roasted octopus with lime hummus, sweet potatoes and yellow rice chips	26 €
Beef fillet with its stock, baked aubergine with dried tomato and bow	36 €
Red tuna scalded with carrots in two consistencies	28 €
Cotoletta alla milanese (traditional dish) with roasted potatoes	26 €



Dessert

Semifreddo alla nocciola con la sua granella e caramello salato	8€
<i>Hazelnut parfait(ice cream cake) with salted caramel</i>	
 Recioto di soave	8€
Tarte tatin di albicocche con gelato alla crema	8€
<i>Apricot tarte tatin with ice cream</i>	
 Calvados	7€
Crema alla ricotta di pecora con granella di pistacchio, ricci di cioccolato fondente e cialda di cannolo	8€
<i>Sheep ricotta cream with pistacho, dark chocolate drops and cannolo wafer (Sicilian biscuit)</i>	
 Ben Ryè passito di pantelleria	8€
Tortino caldo al caramello con crumble di frutta secca e Gelato alla crema	8€
<i>Hot caramel cake with dried fruit crumble and cream ice cream</i>	
 Moscato di Pantelleria	6€
Classico Tiramisù	7€
<i>Special Tiramisù Primè</i>	
 Barolo Chinato	8€
Sorbetti Mango, Mojito, Limone salvia	7€
<i>Sorbet Mango, Lemon and sage, Mojito</i>	