



SEMPRE VERDE

Where there is love there is life

V **Welcome from the Chef**

V GF **Un Uovo innamorato**

Duck egg from Laura Peri, dandelion, pickled vegetables

V GF **Non chiamarmi Scarola**

Endive, capers, raisin, pine nuts sauce

V **Pasta e Fagioli**

Beans Miso pasta, honey, Prosecco

V GF **Sono al verde**

Vegetables terrine, truffle

V **Che Fico!**

Figs, lime, yoghurt

V **A Vittoria**

Milk, honey, biscuits

Petit Fours

€130

Wine Pairing €90



The tasting menu is for the entire party

The tasting menu dishes are also available 'à la carte'

3 dishes of your choice €100



AMORE CARNALE

Who leaves, knows what he's leaving but not what he's looking for

V **Welcome from the Chef**

GF **Fake Lardo**

Cuttlefish, pepper, rosemary

GF **Doppia Natura**

Chianina beef tartare, scallop, zucchini

V **Un Matrimonio perfetto**

Tomatoes, eggplant, almond

GF **Anatra in tre atti**

Duck, laurel, honey, roasted apricot

Madera Yakitori

Burned corn and duck neck tartare

V **Che Fico!**

Figs, lime, yoghurt

V GF **Un giorno a Furore**

Mascarpone, basil, tomatoes

Petit Four

€150

Wine Pairing €100



Please inform us for any possible allergies or intolerances

For information about our allergy list please ask for the specific documentation

V – Vegetarian *GF* – Gluten Intolerant



Ricomincio da te...

OMAKASE

€170

Wine Pairing €110