



## Transverberazione

Fagioli two times

Broth, onion, beans & Pennoni pasta, Miso, sea urchin & laurel

Lardo

The deception

Sweetbread

Artichokes & silver

Scallop

brewer's yeast

V - Riso

Spring onion, fermented lemon & Chinese star anise

Nanny goat

Herbs, fire & coal

Sole & Red mullet

Almond miller

V - Vittoria

Miso, sésame e Hojicha

€ 190.00

Tasting menu is for the entire party

Wine pairing € 130.00

Tasting menu dishes are also available "à la carte"

4 dishes of your choice € 130.00

For information about allergens, please refer to the staff.



## Brace Ardente

V - Zucchini

Zucchini, Yuzu Kosho & cinnamon

Roe dear

Chinese star anise infused, miso marinated, milk & chicory

Razor clam

Fave beans & green peas

V - Pasta e fagioli

Miso & sea urchins

V - Eggy

Pickled vegetables and tarragon

Duck

Tobacco & coffee

V - Soufflé

Bread & chocolate memories

€ 160.00

Tasting menu is for the entire party

Wine pairing € 110.00

Tasting menu dishes are also available "à la carte"

4 dishes of your choice € 130.00

For information about allergens, please refer to the staff.