



## I CLASSICI

\*Spherical olive "El Bulli"

Potato bread and anchovies butter

Parmesan ice cream "Bob Noto"

\*"Mulassano" sandwich

Tigella modenese

Green salad

\*Shrimp Mandala

Risotto with green tomatoes, eucalyptus and cassis

Monkfish with green sauce

## DESSERT FESTIVAL

90 €

## FESTIVAL

\*Spherical olive "El Bulli"

Corn bread with buffalo ricotta and spicy tomato

Cookie "Long live Mexico"

Carrot tartare

Tartlet with porcini mushrooms

Piedmontese Katsu Sando

Green salad

\*Soup of baby squid and peas on the grill

Artichoke's rose

Chitarrina, cheese, pepper and mace

Tuna belly with "saltimbocca alla romana" sauce

## DESSERT FESTIVAL

100 €

## GRAN FESTIVAL

\*Spherical olive "El Bulli"

Cranberry pastry and caviar

French toast

Herb tartlet and pumpkin seed praline

Cookie "Long live Mexico"

Carrot tartare

Chicken skin, shrimp tartare and schie

Piedmontese Katsu Sando

Green salad

Artichoke's rose

Fusillone "coast and mountains"

Pigeon of the farm "F.lli Miroglio" and parsnip

\*Iberian meat Joselito, cauliflower and mushrooms

## DESSERT FESTIVAL

120 €

\*FROZEN: some product are first prepared and then frozen following  
The self-control procedures. Crab and Iberian Pluma are high quality product  
Frozen in their countries of origin. For more informations please ask to our staff



# CONDIVIDERE

“CONDIVIDERE NON È  
SOLO UN RISTORANTE  
MA UNO STILE DI VITA”

FERRAN ADRIÀ

