



I CLASSICI

*Spherical olive "El Bulli"

Potato bread and anchovies butter

*"Mulassano" sandwich

Tigella modenese

*Shrimp's Mandala

Green salad

*Onion and squid ramen

Agnolotti "al tovagliolo" with Parmesan foam

Tuna belly with "saltimbocca alla romana" sauce

DESSERT FESTIVAL

95 €

FESTIVAL

*Spherical olive "El Bulli"

Corn bread

Vol au vent and comtè cheese

Potato's air baguette with marinated beef

Oyster "Cold brew"

Ceviche of fruits and vegetable

Cookie "Long live Mexico"

Piedmontese Katsu Sando

Vignarola

Celeriac, artichoke and black truffle

Risoni pasta cooked in fish broth

Quail en croute with perogord sauce

DESSERT FESTIVAL

110 €

GRAN FESTIVAL

*Spherical olive "El Bulli"

Tuna ham and caviar

Wafers with foie gras and hazelnuts

Piedmontese Katsu Sando

Vol au vent and black truffle

Cookie "Long live Mexico"

Ceviche of fruits and vegetables

Eel in saor with cocoa grue

Artichoke and perigord sauce

Sweetbread and green vanilla

Comte cheese ravioli, onion consomme and lobster butter

Crazy dough gnocco fava beans, cream ad ham

Pigeon, celeriac, artichoke and perigord sauce

DESSERT FESTIVAL

130 €



*FROZEN: some product are first prepared and then frozen following
The self-controll 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

