

MANU

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

Preso iberica Joselito with "saltimbocca alla romana" sauce

DESSERT FESTIVAL

95 €

FESTIVAL

*Spherical olive "El Bulli"

Primo sale cheese, black truffle and broad beans

Vol au vent and comtè cheese

Potato's air baguette with marinated beef

Ceviche of fruits and vegetable

Cookie "Long live Mexico"

Piedmontese Katsu Sando

Marinated scallop with yuzu

Vignarola

Celeriac, artichoke and black truffle

Risoni pasta cooked in fish broth

Quail en crouete with perogord sauce

DESSERT FESTIVAL

110 €

GRAN FESTIVAL

*Spherical olive "El Bulli"

Cranberry pastry and caviar

Wafers with foie gras and hazelnuts

Curry chicken wing

Vol au vent and comtè cheese

Primo sale cheese, black truffle and broad beans

Cookie "Long live Mexico"

Ceviche of fruits and vegetables

Eel in saor with cocoa grue

Artichoke and perigord sauce

Sweetbread and green vanilla

Crazy dough gnocco fava beans, cream ad ham

Linguine pasta, green tomato, eucalyptus and cassis

Beef, bernese sauce and cardoncello

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

