

# MANÚ

## I CLASSICI

\*Spherical olive "El Bulli"  
Potato bread and anchovies butter  
"Mulassano" sandwich  
Spicy corn soup with fruit and vegetables  
Shrimp's Mandala  
Green salad  
\*Onion and squid ramen  
Rice with fig leaves and gorgonzola cheese  
Tuna belly with "saltimbocca alla romana" sauce

## DESSERT FESTIVAL

100 €

## FESTIVAL

\*Spherical olive "El Bulli"  
Corn bread, buffalo ricotta and tomato pesto  
Potato's air baguette with marinated beef  
Sandwich with porchetta  
Pistachio, tomato and bread  
Vignarola  
Prawn cooked in salt  
Lobster with cold Catalan broth  
Linguine pasta, green tomato, eucalyptus and cassis  
Skate wing fish with potato and rosemary extraction

## DESSERT FESTIVAL

110 €

## GRAN FESTIVAL

\*Spherical olive "El Bulli"  
Wafers with foie gras and hazelnuts  
Piedmontese Katsu Sando  
Chicken sequence  
"Biancomangiare" with almond and tomato slush  
Vignarola  
Herb tartlet and pumpkin seed praline  
Piedmontese squid  
Prawn cooked in salt  
Lobster tribute to "Combal"  
Butter and gold dumpling  
Crazy pasta gnocchi with aubergines and milk cream  
Beef, bernese sauce and cardoncello mushrooms

## DESSERT FESTIVAL

130 €



\*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

