

FESTIVAL

*Spherical olive "El Bulli"

Parmesan ice cream tribute
to "Bob Noto"

Brioche modenese

Piedmontese Katsu Sando

Almond Blancmange and tomato granita

Sea urchins, tuna belly tartare and
broad beans

Green salad

Grilled langoustine with
Wagyu tartare

Morchelle mushrooms, white asparagus
and chicken and potato sauce

"Burro e oro" style gnocchi

"Bottoni di pasta matta", eggplant
and mozzarella

Tuna belly and green sauce

DESSERTS FESTIVAL

120 €

GRAN FESTIVAL

*Spherical olive "El Bulli"
Caipirinha of tarragon and GNP
Potato cube and Wagyu tartare
Piedmontese Katsu Sando
Chicken skin and raw shrimp
Artichoke, coffee and lemon
Onions flan and vermouth
Beef carpaccio and zabaglione
*Herb curry, oyster and
-196° vinaigrette
Sea urchins and white asparagus
Smoked peas and fermented mustard
"Burro e oro" style gnocchi
"Cetarese" style linguine
Beef shoulder with
hazelnut "dolceforte"

DESSERTS FESTIVAL

140 €

THE MENUS VARY DAILY ACCORDING TO THE
SEASON AND THE ARRIVAL OF RAW MATERIALS