

Vegetarian Degustation

Chef's Collection

Cherry Tomato Crispy Tart

Lentil hummus, yogurt, herbs and sprouts

Pumpkin Tortellini

Pine nut, sage butter, ricotta cheese and confit lemon

"Acquerello" Carnaroli Rice

Portobello mushroom, extra virgin olive oil

Berry Frappe

Pickled strawberry, basil and coconut milk

Chocolate Cappuccino

Coffee, almond and saffron

Petits Fours

750 per person

Add wine pairing 700 per person

The Appetizer

Cherry Tomato Crispy Tart

Lentil hummus, yogurt, herbs and sprouts

210

Charcoal Grilled Eggplant Purée

Chickpea, Modena balsamic and pita bread

200

Organic Garden

Seasonal vegetable, tomato, basil and olive oil sorbet

200

Cherry Gazpacho

Garlic grissini, basil and pickle berries

210

Jerusalem Artichoke Soup

Shallot confit, caramelized apple and truffle essence

210

The Main Course

Pumpkin Tortellini

Pine nut, sage butter, ricotta cheese and confit lemon

225

Cavatelli

Broccoli, tomato and burrata cheese

225

"Acquerello" Carnaroli Rice

Portobello mushroom, extra virgin olive oil

280

Roasted Root Vegetable

Potato cream, raisin and hazelnut

225

Eggplant Parmigiana

Tomato and eggplant ragout, bocconcini and basil

225