



**Fresh Mozzarella.**

Salanova lettuce. Pear. Balsamic vinaigrette. 52

**Endive Salad.**

Jerusalem artichoke. Cashew. Poppy seed vinaigrette. 54

**Sashimi Salmon.**

Pickled cucumber. Horseradish cream. Caperberries. 62

**Wild Bass Sashimi.**

Black radish. Granny smith apple. Mint. 68

**Cured Rainbow Trout.**

Home made labane. Salsa romesco. Arugula. 58

**Roast Beef.**

Mushroom ragu. Bone marrow crumble. Colman's mustard. 62

**Green Asparagus.**

Roasted kohlrabi. Bouche cheese. White onion cream. 64

**Mussels.**

Brown butter cornbread. Onion and corn ragu. White wine. 59

**Grilled Shrimp.**

Carbonara sauce. Fregola. Basil. 72

**Pasta Caramelle.**

Slow cooked lamb. Roasted tomato. Yogurt. 78

**Mac & Cheese.**

Fonduta Sauce. Blue crab meat. Pan grattata. 89

**Pici Pasta**

Smoked vegetable Aglio olio. Spinach Pesto. Labane. 79

**Seared calamari.**

Ajo blanco. Red mizuna. Bacon granola. 90

**Drum fish.**

Pea & ginger souce. Crispy potato. Aioli tartar. 136

**Whole fish.**

Potato & Cauliflower. Porchetta herbs. Grilled lemon. 44/ 100 g

**Veal Sweetbreads.**

Linguine. Portobello mushrooms. Truffle. 116

**Lamb T-bone.**

Spiced rice. Home made Labane. Pistachio. 149

**Beef filet.**

Coffee marinade. Buttermilk potato puree. Crispy shallots. 142

**\*Tasting Menu - 280 PP**