

WELCOME

tarallo paper - spring onion - pecorino cheese
allergens: 1-3-4-7

cartellata - wakame seaweed
- fermented radish
allergens: 1-3-4-11-12

wafer - beef
allergens: 1-3-7-12

daikon - codfish - wasabi - ginger
allergens: 4-12

SUGGESTED GLASSES
TO ACCOMPANY
OUR WELCOME

Champagne Brut Tradition | 8

Franciacorta Rosé | 6

VANGUARD

8 DISHES

selected by the Chef | 65 *

JOURNEY TO WINERIES

6 selected wines by the glass | 30

CODFISH

cuttlefish black gel | 15
allergens: 1-4-7

VEAL SWEETBREAD

coffee prawn | 15
allergens: 2-7-9-12

TROUT

ceviche - beet of the 90° day | 14
allergens: 4-12

TORTELLI

oyster: of chicken - of the sea - of the land | 15
allergens: 1-3-4-14

DUMPLINGS

land snails - foraging | 14
allergens: 1-3-7

PAPPARDELLE

morels - hop | 14
allergens: 1-3-7-10-12

VEAL

yogurt - sesame | 24
allergens: 7-11-12

BLACK PORK

Montepulciano teriyaki - kefir | 24
allergens: 6-7-12

PADDLEFISH

foie gras - tradicional vinegar of Modena | 24
allergens: 4-7-12

RASPBERRIES

cocoa - matcha green tea - ginger | 9
allergens: 1-3-7

CHOCOLATE OF GOAT

coconut - sangria | 9
allergens: 7-12

NUTS

peaches - cardamom | 9
allergens: nessuno

* due to the complexity of the preparations, the tasting menus should be served for the whole table

TRADITION

5 DISHES

selected by the chef | 50 *

VINEYARDS AND WINEMAKERS OF ABRUZZO

4 selected wines by the glass | 20

SHEEP

sweet garlic - savoy cabbage | 12
allergens: 7-8-10

LETTUCE

goat cheese - anchovies | 11
allergens: 4-7

OXTAIL

mayo - cooked must | 12
allergens: 3-12

SPAGHETTI

saffron | 13
allergens: 1-7

PEARLS

Tavo beans | 14
allergens: 1-7

RAVIOLI

rabbit - truffle | 14
allergens: 1-7-12

LAMB

eggs and cheese | 22
allergens: 3-7-12

LIVER

of veal - onions | 24
allergens: 7-8-12

EGG

cauliflower - eel bottarga | 18
allergens: 3-4-8

MERINGUE

cream - chocolate - Alchermes | 8
allergens: 1-3-7-12

CANDLES

vanilla - eggnog - Aurum | 8
allergens: 1-3-7-12

CHICORY COFFEE

cream - cookies | 8
allergens: 1-3-7

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BREAD

SEMI INTEGRAL BREAD WITH NATURAL YEAST

allergens: 1-11

Long fermentation bread made from whole seed flours and our natural yeast. The flours are all from small producers of the area.

CUDDLES

milk & mint
allergens: 7

kumquat & yuzu
allergens: 7-12

coal button & liquorice
allergens: 1-3-7

cake pop
allergens: 1-3-7-12