



Appetizers

“Macelleria Oberto” Fassone Veal Tartare	388
potatoes in different textures, aromatic veal broth, 8 ½ selection caviar	
Confit Salted Cod	388
eggplant caponata, aromatic fish and tomato jus	
Marinated Japanese Tuna	398
yuzu and tofu emulsion, 8 ½ selection caviar	
Seared Norwegian Scampi	398
mushroom sabayon, matsutake mushrooms	

Pasta

Burrata Cheese Ravioli	268
black olive, eggplant sauce, cherry tomato, basil	
Artisanal Spaghetti “Pastificio Gentile”	428
Norwegian live king crab, Amalfi lemon, basil	
Homemade Tagliatelle	428
porcini mushrooms, aromatic mushroom oil, 24 months parmigiano	
“Riserva San Massimo” Carnaroli Risotto	428
Sardinian saffron, honey peas, 30 months aged parmigiano	