



On the occasion of the 101st Opera Festival we have chosen to celebrate together with you, "around a table", the World Heritage Opera, with a menu dedicated to the operas on the bill. From the stage of the Dari to that of the Arena we chime in with a stroke of Gong the beginning of our gastronomic journey...

MENU FIRST OPERA

Customize your menu by choosing 3 courses

One appetizers, one first course, one second course and one dessert: € 65

Chosen the same for all diners of the table (min.2 people)

Cover charge of €5 includes home made bread and breadsticks, small welcome and service.

STARTERS

Biscuit financier, almond whipped butter, mariposa anchovies, caper powder and fermented lemon (Boheme) 24

Scallops with cocoa butter, strawberries, yuzu and pink pepper 24

Pounded beef, smoked marrow, oyster, glasswort and sour shallots 24

Bourguignonne snails in edible shell, sweet garlic sauce and parsley sponge 24

Eggplant parmigiana 24

FIRST COURSES

Mezzo pacchero Fracasso busara style, raw langoustines and smoked paprika 28

Tubetti home made egg pasta, potato fluff, mantis shrimp essence, Mitilla mussels and spicy sausage 26

Tortelli stuffed with turbot, caviar botargo, cheese e pepe Timut (Tosca) 26

Gnocchi with diaframma ragout at the knife's point Bolognese style* 22

*Vegetarian alternative is with five tomato sauce

MAIN COURSES to be served with sides

Balfegò bluefin tuna belly chateaubriand, horseradish, shiitake mushroom and umeboshi emulsion 35

Fillet of organic veal cooked just right, real tuna sauce, boiled yolk, capers and anchovies 35

Sea bass fillet, chorizo, squid silk and edible flowers (Barber of Seville) 35

Jewish style artichokes, Jerusalem artichoke chips and Opera cheese 20

SIDE DISHES

Smoked mashed potato 7

Sicilian Caponata 7

Courgette scapece 7

Broccoli rabe sautéed 7

DESSERT

Helvetia 2.0: almonds, eggnog and dark chocolate (gluten-free) 12

Hazelnut chocolate cake 12

Exotic cheesecake: almond milk chocolate, licis, cornflakes crunch and hazelnuts (Aida) 12

Tiramisù 12



To ensure quality and safety, some products undergo rapid blast chilling as described in the HACCP plan under EC reg. 852/04 and EC reg. 853/04. Cross contamination of food allergens during the preparation cannot be completely excluded. Kindly inform our colleagues about any of your allergies or intolerances. Based on local market availability some of the products might have been frozen.