

À LA CARTE

Starters

Culatello Platinum Gran Riserva Spigaroli 36 months (King Charles III) and Luxury salted Panettone 35

Knife-cut venison, Blugins blue cheese, red turnip, soused pear and salted caramel walnuts 24

Egg with aromatic bread, broccoli fiolaro, spiced veal salami and caviar roe 20

Bourguignonne snails in edible shell, sweet garlic sauce and sponge 20

Eggplant parmigiana 20

First courses

His Majesty 'Risotto all'Amarone and Montelupo alpine cheese (min. 2 people) 28

Capon agnolini pasta without broth or cream with foie gras 24

The gentle dish: agnolini pasta in capon broth 20

Lasagne flan in a crust with Bolognese diaframma ragout 21

"Le virtù" of Verrigni pasta, turnip tops, garlic oil and Espelette chilli, red mullet, turmeric curried breadcrumbs 24

Onion and Gruyère cheese soup 20

Main courses to be served with slides

Coriander honey lacquered eel, cabbage, Cerasus Sanguine vinegar 30

Gonzaga-style duck supreme, citrus caramel, pine-nut béarnaise, pomegranate, rhubarb, zibibbo 28

Veal fillet with green pepper, dates, black truffle 30

Salt cod, Vicenza-style sauce, white corn polenta and barbecued shallots, bergamot gel 28

Il Divin Porcello: boiled sausage, tongue, smoked pork loin, horseradish, green sauce, beluga lentils 28

Artichoke jewish style, Jerusalem artichoke chips, cacio and pepper 20

Slides

Savoy cabbage casserole 8

Baked pumpkin, "amaretti" biscuit and lemon zest 8

Lightly smoked Robuchòn mashed potato 8

Desserts

Lemon tart and flamed Italian meringue 12

Pepe's Great Baked Goods: Panettone with candied Corbara tomato and basil zabaglione 12

Our Tiramisù 12

English Trifle 12

Montebianco cake and passion fruit 12

My Way chocolate (extra dark chocolate 80%) Cecilia Rabassi for Dari 15

Tonara hazelnut nougat - Salvatore Pruneddu 15