

## À LA CARTE

the à la carte choice includes at least two savoury and one sweet course

### Starters

Culatello Platinum Gran Riserva Spigaroli 36 months (King Charles III) and puffed bread 35

Egg pochè, asparagus from Mambrotta, Grana Opera cheese, black truffel 22

Trout from the Adamello Brenta Nature Park refined in Capovilla wine distillate, its caviar, pea gazpacho, kefir, lemongrass 25

Bourguignonne snails in edible shell, sweet garlic sauce and sponge 25

Eggplant casserole 20

### First courses

His Majesty 'Risotto all'Amarone,, Monte Veronese 36 mesi presidio Slow food (min. 2 pers.) 28

Small agnolini pasta without broth or cream with foie gras sauce 28

Vesuvine pasta, basil & bbq carrot cream, sundried red pepper, anchovy extract, fried baby squid 24

Gnocchi and beef ragù with hanger steak Bolognese style 24

\*vegetarian alternative with five tomato sauce 20

Cream of leek and potato soup, royal profiteroles, powdered estragon oil 20

### Meat & Fish

Salted cod, Vicenza-style sauce, white corn polenta, barbecued shallots, bergamot 30

Fillet of veal, its jus with Madeira wine, vanilla, morels with thyme in two textures 35

Lamb loin in aromatic breadcrumbs, lavender, broad bean compote, ramson, Bernese sauce 32

Char-grilled eel caramelised in soy and honey sauce, courgette scapece style, Koshihikari rice suppli with citrus fruits, mango

32 Artichoke jewish style, Jerusalem artichoke chips, pecorino cheese and pepper 20

### Slides

Wild spinach in churned butter 9

Lightly smoked Robuchòn mashed potato 9

Borretane onions with traditional balsamic vinegar of Modena 9

## Desserts

The great Leavités: Pepe's Traditional Colomba, eggnog 12

Mango sorbet, Champagne Demi Sec, mint and Espelette pepper 15

Lemon tart and flamed Italian meringue 12

Our Tiramisù 12

English Trifle 12

Ciocolato MyWay (extra dark chocolate 80% wrapped bar) Cecilia Rabassi, Maître Chocolatier, for Dari 16

Selection of chocolate pralines of Valrhona 16

Tasting of 5 cheeses, mustard and jam 22