

## Tasting Menu SCALIGERO

Create your tasting menu choosing 4 of your favourite courses from the menu  
one starter, one pasta, one main courses and one dessert.

4 courses € 90  
Chosen the same for all diners of the table.

### À la carte

#### Starters

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

Venison raw tartare, Blugins blue cheese, red turnip, soused pear and salted caramel walnuts 25 Egg

5:10 with aromatic bread, asparagus from Mambrotta, Grana Opera cheese fondue, black truffel 25

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

Eggplant parmigiana 20

#### First courses

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

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

Gnocchi with ragout Bolognese style 24

Vesuvine pasta, turnip tops, garlic oil and Espelette chilli, red mullet, turmeric curried breadcrumbs 28

Onion and Gruyère cheese soup 20

#### Meat & Fish

Coriander honey lacquered eel, cabbage, Cerasus Sanguine balsamic vinegar dripping 32

Duck supreme Gonzaga-style, citrus caramel, pine-nut béarnaise, pomegranate, rhubarb, zibibbo 30

Veal fillet with green pepper, dates, black truffle 35

Salt cod, Vicenza-style sauce, white corn polenta and barbecued shallots, bergamot gel 30

The Divin Piglet: boiled sausage, tongue, smoked pork loin, horseradish, green sauce, beluga lentils 28

Fried Venetian sofr shell crab, courgette flowers (subject to market availability) 40

Artichoke jewish style, Jerusalem artichoke chips, pecorino cheese 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

Our Tiramisù 12

Cioccolato Icon (extra dark chocolate 80%) Cecilia Rabassi for Dari 18

Selection of chocolate pralines of Valrhona 15

Tasting of 5 cheeses, mustard and jam 22