



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 GONG

Our gastronomic journey inspired by opera

7 courses: € 90

Amouse bouche, an appetizer, a first course, a second course, a pre-dessert, a dessert and small pastries

The menu is offered the same for all table members (min.2 people)

Wine pairing: € 40 - 60 - 80

TURANDOT

Our journey through the operas in the Arena begins with a tribute to Lucchese maestro Puccini, whose centenary since his birth falls, with a classic of popular Tuscan cuisine.

Tuscan soup

LA BOHEME

The Ville Lumiere of 1830 is the backdrop for this intense love drama between Marcello and Mimi. To celebrate Puccini, we thought of a historically French dish with strong traditional Italian contaminations.

Biscuit financier, almond whipped butter, mariposa anchovies, caper powder and fermented lemon

TOSCA

The magical atmospheres of papal Rome at the beginning of the nineteenth century we have translated them into a dish with the flavor of the most genuine Roman tradition and the typical scents of the sea

Tortelli stuffed with turbot, caviar botargo, cheese e Timut pepper

BARBER OF SEVILLE

The wily barber Figaro will help Rosina achieve her dreams with Count d'Almaviva, and we tell the tale with a dish with a definite Latin texture with ingredients that tell of the indomitable Spanish character.

Sea bass fillet, chorizo, squid silk and edible flowers

CARMEN

The caliente atmospheres of the indomitable Carmen in love with the bullfighter Escamillo in a classic Spanish pastry.

Catalan cream

AIDA

The warm atmospheres of ancient Egypt that lead Radames and the Ethiopian Aida to a cruel fate are translated into a dish that juxtaposes Italian gastronomic art with exotic spicy pleasures.

Exotic cheesecake: almond milk chocolate, licis, cornflakes crunch and hazelnuts

SWEET FROM THE OPERA

Small pastries

Tasting menu

M E N U O P E R A M I A

Customize your menu by choosing 4 courses from the a la carte menu

Amouse bouche, one appetizer, one main course, one predessert and one dessert: € 85

The menu is offered the same for everyone at the table (min.2 people)

Wine pairing: € 40 - 60 - 80

