

## À la carte

*A la carte choices include at least two savory courses.*

*Half portions are not provided.*

*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

Egg,5:10, caviar, chive oil and soft potato with leek 24

Flamed mackerel, cedar kombucha, green bell pepper gazpacho and Garda oil citronette 24

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

Beef tartare, 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

What's left of a scallop: lukewarm spaghetti and butter scallop emulsion infused in its shell 26

Mezzo pacchero Fracasso "busara" style, raw langoustine and smoked paprika 28

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

Meracinqe risotto, mascarpone cheese, summer truffle (minimum 2 people) 28

\*with Mazara del Vallo red shrimp tartare +12

Tortelli stuffed with turbot, caviar botarga, cheese e Timut pepper (Tosca) 26

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

\*Vegetarian alternative is with five tomato sauce

### MAIN COURSES

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

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

Duck supreme, Valpolicella Recioto reduction, cherries, almonds and serpyll thyme 30

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

Artichoke jewish style, Jerusalem artichoke chips and grana Opera 20

## SIDES

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

Elderberry and raspberry sorbet. 10

Tasting of 5 cheeses, mustard and jam 22



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.