

Tasting Menu "I Classici"

Grilled seafood salad, lobster and curry

Snails, wild garlic, kefir, whiskey

Parmesan Cappelletti, mustard with capon and mushroom broth

Casentino's grey pork

in two courses

Brazorà & zabaione

The tasting menu is served the same for the entire table. Changes may occur based on the availability of ingredients.



Tasting Menu "Ai piedi delle Tofane"

Charcoal-grilled oyster

Pigeon tartare

Veal tongue, mushrooms, spruce buds

Cold linguine, roast gravy sauce, sea food and smoked herring caviar

Cosce di ninfa alla Bella Aurora tomatoes gnocchi, Mascarpone cheese and frog legs

Beef skirt-steak

Rossini

beef, foie gras, cuttlefish, teriyaki sauce

Milk and cream ice-cream, handmade to order

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Menu À la Carte

Beef tartare, purple shrimp, foie gras

Grilled seafood salad, lobster and curry

Arctic char, green peas, Champagne

Roasted veal sweet-bread and Choron sauce

Parmesan Cappelletti, mustard with capon and mushroom broth

Saffron risotto, peach, apricot and deer prosciutto

Three meat Ravioli, Parmesan foam and Fava Tonka

Cold linguine, roast gravy sauce, sea food and smoked herring cavirar

Roe deer, yogurt and blueberry

Fallow deer, black walnuts, kiwi and strawberry

Duck breast, sea buckthorn and roast plum

Casentino's grey pork

1 o 2 courses: 75 euro 3 courses: 95 euro

The "À la carte" menu is available for up to a maximum of eight guests.

Prices are per person.

Cover charge: 8 euro



Dessert

Selection of cheeses & pepper pan brioche 28

Milk and cream ice-cream, handmade to order chocolate sauce, caramelized hazelnut, sour cherry, blueberries or honey

16

Zuppa Inglese

preparation time 18 minutes 16

Arlette

chocolate, peanuts and apricot 16

Brazorà & zabaione

recommended for a minimum of two people 32

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