

Starter

Soft egg with asparagus cream and truffle crumble.

Creamy "Umbrian" liver with white chocolate, brioche bread and marinated apples in red wine vinegar.

Beef steak with puffed rice chips and raspberry mayonnaise.

Warm rochet with "pecorino cheese", potatoes beans and mint.

"Pappa al pomodoro" au gratin with mackerel in cooking oil, red onion burrata cheese cream.

First Dishes

Creamed "Carnaroli" rice, pea cream and "carpaccio" with shrimp and lime.

"Spaghettone" with chlorophyll of turnip tops, bread chips with anchovies and candied lemon.

"Tortelli" with cocoa and braised beef, salted eggnog with "pecorino" cheese and "S. Giorgio" reduction wine.

Crafts "Rigatoni" with red peppers, cod and olives.

Lentil soup with steamed parmesan crusts.

Second Courses

Steamed mullet, molluscs and sand.

Roast suckling pig with violet cauliflower and mango chutney.

Pigeon: medium rare breast, glazed legs with "Rubesco", praline and creme brulee of liver and creamy carrots.

Roasted duck breast with mustard, honey and balsamic vinegar with braised "radicchio" in campari bitter-sweet and potatoes, cream with almond flavour.

"Ossobuco" stew beef with celeriac and lemon.

Grilled aubergine with sesame, candied datterini and basil.

Dessert

Mon chery with Rubesco and sour cherries.

Strawberries, rhubarb, arugula, goat cheese and white chocolate.

Caramelized banana, milk chocolate and licorice.

"Tiramisu": "robiola" cheese, beer and toasted sesame.

Marinated peaches, basil biscuits and Brut rosè sorbet.

