

## Menu “Sei mezze”

Six half portions for a taste of our kitchen  
(the course choice is the same for the whole table)

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Shrimp tail in oil cooking, chestnuts purée, horseradish and pumpkin mayonnaise

Veal cut, tuna sauce and capers powder

Risotto creamed with milk reduction, condensed tomato and truffle powder

Tagliatelle with knife-cut beef ragù, porcino mushrooms and marjoram

Browned cockerel breast, seared radicchio, raisin purée and hazelnut dough

Cocoa pastry frolla with Tonka beans, chocolate cream and apple ice cream  
with La Raia's honey

86 euros