

Menu “Sei mezze”

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

Anchovies in green mousse, bread crumble and lemon zest

Knife-pounded beef, sheep ricotta cheese with horseradish, persimmon and spinach

Chestnut and potato velouté, crispy leek and seasonal mushrooms

Tagliatelle, spicy wild boar sauce, hazelnut and shallot broth

Pork belly with honey, pumpkin and baked chestnuts

Shortcrust pastry with cocoa and tonka beans, chocolate cream,
apple ice cream with La Raia honey

Euro 90

Water, 3

Cover charge, 4