

Menu “Sei mezze”

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

Three-pepper marinated pikeperch and trout, served in light *carpione*

Knife-pounded beef, ricotta cheese, porcini and horseradish

Potato gnocchi with knife edged beef ragu, porcini mushrooms and marjoram

Risotto creamed with pumpkin, Montebore fondue and cocoa bean powder

Roasted cockerel breast, rosemary and star anise gin fennel, vanilla candied orange

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

80 euros