

Freshwater

TROTA AL VERDE

Marinated Trout, Fig Oil, Garum and Egg Yolk
24,00

OMAGGIO A VIALARDI

Char, Beurre Blanc and Sorrel
24,00

STORIONE

Poached Sturgeon, Dutch Parsley, Cruschi Peppers
24,00

PASTA MISTA

Mixed pasta by "Pastificio Gentile", Freshwater Ragù
and "Del Purgatorio" Beans
28,00

ANGUILLA

Miso Eel and Lemon Sauce
38,00

PANNA E FRAGOLE

Strawberry Bavaois and Cream by Carlo del Clat Gelato
16,00

"Freshwater" Menu €120 per person

Wine Paring € 90,00

All dishes on the tasting menu can be ordered individually