

Guide through sensorial experiences  
in total dedication to the kitchen with  
Soul, Mind and Body.  
It is the synthesis of this place.

december 2018 – march 2019

## Experiences

### Soul

Amongst the dimensions, the Soul is the one that you cannot capture. It is the true essence of the kitchen translated in an unprecedented result.

Creation of eight dishes for the whole table only.  
Euro 80,00 drinks not included.

#### Mescita

Wine pairing Euro 55,00.

Any change to the menu may cause a price variation.

## Experiences

### Traditional–Mind

Artichokes, salty sabayon,  
pecorino cheese

Paccheri “alla carbonara”  
adriatic baby scallops,  
sea urchins pesto and wild herbs

White Bassano broccoli risotto,  
mantis shrimps and tangerine

Braised hair with peanuts  
mashed potatoes

### Tiramigiù

Tasting menu for the whole table only.  
Euro 50,00 drinks not included.

### Mescita

Wine pairing Euro 40,00.

Any change to the menu  
may cause a price variation.

A La Carte

Starters

Fish soup...

33,00

Sardinian red shrimps,  
grilled razor clams and Gialèt beans

38,00

Sile sturgeon & caviar  
with roasted tubers

34,00

Foie gras, tongue  
& apple milfoil

37,00

A La Carte

The Italian Style

Oysters & wild herbs spaghetti

29,00

Risotto buzara-style with langoustine

(min for 2 people)

30,00

Cappellacci with Morlacco cheese  
and woods glaze

27,00

Sopa coada

32,00

A La Carte

Fish and Meat

The fish and the vegetable garden

42,00

Monkfish, black trumpet mushroom,  
black olives and Salina capers

39,00

Spit-roast suckling pig,  
potato pureé and sauerkraut cannoli

32,00

Pheasant, chestnuts,  
truffle and salmi Calsina pears

40,00

Cooking is the greatest art  
because it includes science.

Ermanno Olmi

