

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

Experiences

Soul

Amongst the dimensions, the Soul is the one that you cannot capture. It's 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 50,00.

Any change to the menu
may cause price variation.

Experiences

Traditional–Mind

Asparagus and eggs

Wild herbs and garusoli risotto

Paccheri pasta “alla carbonara”,
adriatic baby scallop,
sea urchin and savory pesto

Spit-roasted baby goat,
panella, ricotta lemon

Yuba yogurt
and strawberries

Tasting menu only for the entire table
Euro 50,00 drinks excluded.

Mescita

Wine pairing Euro 35,00.

Any change to the menu
may cause a price increase.

march – may 2018

Menu

Starters

Fish soup...

28,00

Prawns, grilled razor clams
and legumes

30,00

Sea sturgeon,
spring vegetables
and caviar

35,00

Foie Gras,
Tongue and apple

32,00

Menu

The Italian Style

Paccheri pasta “alla carbonara”,
adriatic baby scallop,
sea urchin and savory pesto

27,00

Risotto “alla buzara”
with langoustine

(min for 2 people)

25,00

Spaghetti with nettle, burnt prunes
and “Grappa’s bastard” cheese

19,00

Cappellacci sweetbread and almond,
candied lemon, capers and morel mushrooms

24,00

Menu

Fish and Meat

The fish
and the garden

40,00

Oily fish, castraure artichokes
and caprino

30,00

Spit-roasted suckling pig,
potatoes and laurel,
citrus compote

28,00

Pidgeon Venitian style

34,00

Cooking is the greatest art
because it includes science.

Ermanno Olmi

