

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

april – may 2019

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 55,00 drinks excluded.

Mescita

Wine pairing Euro 40,00.

Any change to the menu
may cause a price increase.

Menu

Starters

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Sardinia Red Prawns,
grilled razor clams
peas and broad beans

38,00

Grilled Eel & Spring
Salad

34,00

Foie Gras,
Tongue and apple

37,00

Menu

The Italian Style

Oysters and wild herbs

Spaghetti

29,00

Risotto “alla buzara”

with langoustine

(min for 2 people)

30,00

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

27,00

Menu

Fish and Meat

The fish
and the garden

42,00

Spit-roasted suckling
pig, butter asparagus,
citrus compote

34,00

Pidgeon Venitian style

39,00

Cooking is the greatest art
because it includes science.

Ermanno Olmi

