

TASTING

Let yourself be carried away

From the mountains blows
TRAMONTANA

BLACK ANGUS TARTARE

Black Angus "Pantano", stracciatella cream cheese, salted peach jam and lingua mantovana | 16.00 €

PLIN "LE CAMOSCIATE"

Plin filled with gocciolo cheese, warm rested tomato broth and marjoram petals | 18.00 €

BEEF AND CORN

Beef cube "red Pantano" with corn and Colombian coffee pesto | 22.00 €

FROLLA E FRAGOLE

Lemon crud tart with strawberries | 8.00 €

55.00 €

From the sea blows
SCIROCCO

TROUT "FARIO"

Fried trout "Fario", on a chicory bed, soy sauce and roasted apple gel | 18.00 €

POTATOS AND MUSSLES

Potatoes gnocchi, mussels ragù, peppers and mint reduction | 15.00 €

ROMBO AI TROPICI


Turbot fish on a celery, turnip and coconut cream, very thin sliced potatoes and saffron oil | 21.00 €

AMARETTO AND PEACH

Steamed peach, amaretto accompanied with fiordilatte ice cream and lavender flowers | 9.00 €

60.00 €

From the nature blows
MAESTRALE

Vegan Proposal 

TACOS AND MELON

Corn tacos, fresh rocket, cucumbers and melon seasoned with pink pepper and mustard | 11.00 €

ESCAROLE

Roasted escarole topped with toasted breadcrumbs with olives, seasoned with parsley oil, capers powder and homemade seitan ragù | 16.00 €

MELA VERDE

Green apple sorbet, with bergamot gin | 6.00 €

30.00 €