



APPETIZERS

Low temperature cooked egg, potatoes foam, green steamed broccoli, black truffle and Parmigiano cheese froth

Beef tartare with homemade bread chips, accompanied by local cheese cream, parsley deep sauce and caper flowers in tempura

Sea bass variation: raw, cooked and fried

Onion's tarte tatin with Parmigiano cheese sauce and balsamic vinegar reduction

FIRST DISHES

Aged Carnaroli risotto with french butter flavoured by lemon from Sorrento, pan fried scallops and majoram (2 persons minimum)

Homemade pumpkin gnocchi, sauteed with butter, sage, smoked speck from Sauris IGP and Amaretti biscuits crumble

Homemade beetroot tagliolini, Gorgonzola cream, walnuts and sliced black truffle

Vesuvio from "Pastificio Gentile" with venison ragout, creamed with pecorino, oranges zest and cocoa grue



MAIN DISHES

Braised pork cheek bites with stewed cabbage
and crispy potatoes millefeuille scented with thyme

Grilled venison tenderloin with juniper flavours,
roasted red radicchio, apples and white grappa scent

Baked umbrine slice accompanied by pumpkin and sauteed porcini

Scorpion fish soup served with evo oil's potato purè
and steamed seasonal vegetables

Gubet: local goat cheese, homemade raisins bread, honey and jam

