



TASTING MENU

Welcome from the kitchen

Il Baccalà

warm cod accompanied with roasted polenta,
roman broccoli and confit tomatoes

Le Capesante

pan fried seared scallops, served with sauteed pumpkin
and Marco d'Oggiono smoked speck julienne cut, parsley sauce
and bittersweet red onion

I Ravioli

homemade ravioli stuffed with taleggio cheese, sauteed with salty butter,
williams pears and rosemary, served on pumpkin and nuts cream

La Quaglia

roasted quail stuffed with its meat, chestnuts and smoked speck,
accompanied by stewed cabbage and grilled polenta

Pre Dessert

La Nocciola

soft hazelnut ganache covered by fine dark chocolate with
caramelized praline heart, biscuit and salty caramel

For the whole table

