

Tasting Menu

STARTERS

IBERIAN ANGUS BRESAOLA

thinly sliced Iberian Angus Bresaola by *Brisval* served with asparagus, radishes, hazelnuts, baby spinach and savoury shortcrust pastry
(1, 3, 6, 7, 8)

SCALLOPS

pan-seared scallops with crispy potato discs, nettle foam and smoked paprika
(4, 7, 12)

FIRST COURSE

RISOTTO

aged Carnaroli "Classico" Rice by *Meracinque*, creamed with *Collina d'Oro* saffron from Faloppio, cuttlefish, green peas and cuttlefish ink sauce
(4, 6, 7, 9, 10, 12, 14)

MAIN COURSE

PORK

roasted pork coppa carved and served with seared pak-choi and honey mustard sauce
(3, 6, 9, 10, 12)

DESSERT

ZUPPA INGLESE WITH RHUBARB

layered chocolate namelaka, soft biscuit soaked in rhubarb amaro, custard cream, and rhubarb confit
(3, 7, 8)

120 PER PERSON

Ristorante

NAVEDANO

1896

STARTERS

BABY OCTOPUS 28

baby octopus gently braised in tomato,
with broad beans, caper leaves
and black olive powder
(9, 12, 14)

SCALLOPS 32

pan-seared scallops with crispy
potato discs, nettle foam
and smoked paprika
(4, 7, 12)

ONION TARTE TARTIN 25

caramelized blond onion tarte tatin,
Grana Padano DOP sauce
and balsamic vinegar reduction
(1, 6, 7, 8)

IBERIAN ANGUS BRESAOLA 28

thinly sliced Iberian Angus Bresaola by *Brisval* served
with asparagus, radishes, hazelnuts, baby spinach,
and savoury shortcrust pastry
(1, 3, 6, 7, 8)

Ristorante

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FIRST COURSES

RISOTTO 32

aged Carnaroli "Classico" Rice by *Meracinqe*, creamed with Collina d'Oro saffron from Faloppio, cuttlefish, green peas and cuttlefish ink sauce
(4, 6, 7, 9, 10, 12, 14)

RAVIOLI 25

homemade fresh herbs ravioli, filled with peppered goat cheese from *Casale Roccolo*, finished with lemon butter, walnuts and asparagus
(1, 3, 6, 7, 8, 9)

ELICHE 25

artisanal pasta "Eliche" by *Pastificio Gentile*, served with a carbonara-style cream of *Zincarlin* goat cheese from *Casale Roccolo*, crispy liver mortadella and baby spinach julienne
(1, 3, 7, 9, 10, 12)

PENNE CANDELE 28

artisanal pasta "Penne Candele" by *Pastificio Gentile* with rabbit ragù, broad beans and aged *Grattacapra* cheese from *Azienda Agricola Deviscio*
(1, 7, 9, 10, 12)

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MAIN COURSES

SEA BASS 35

grilled fillet with roasted
fennel and nettle foam
(4)

MONK FISH 38

seared monkfish bites served on a warm steamed agretti salad
with semi-dried tomatoes, black olives, raisins and lemon dressing
(3, 4, 6, 7, 9)

GUINEA FOWL 32

beer-braised breast, Milanese-style fried wing, fried artichoke
and smashed potatoes
(1, 3, 6, 9, 10, 12)

PORK 30

roasted pork coppa carved and served with seared pak choi
and honey mustard sauce
(3, 6, 9, 10, 12)

1. Cerals containing gluten and products thereof
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts: almonds, hazelnuts, walnuts and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites
13. Lupins and products thereof
14. Molluscs and products thereof

If you have any food allergies and/or intolerances, please ask our staff, who will provide you with adequate information about our food and beverages.

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DESSERTS

TIRAMISÙ 15

mascarpone cream sphere with a Savoiardi biscuit and coffee heart, set on coffee and cocoa nib crumble, finished with homemade caramel sauce
(1, 3, 5, 7, 8, 11)

OUR PAVLOVA 15

crispy on the outside, soft at the center, served with whipped cream, fresh strawberries and red fruit coulis
(3)

ZUPPA INGLESE WITH RHUBARB 15

layered chocolate namelaka, soft biscuit soaked in rhubarb amaro, custard cream and rhubarb confit
(3, 7, 8)

PANNA COTTA 15

flavoured with cardamom, almond crumble and candied vanilla and lemon peels
(1, 3, 7, 8, 10, 12)

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7. Milk and products thereof (including lactose) 8. Nuts: almonds, hazelnuts, walnuts and products thereof 9. Celery and products thereof 10. Mustard and products thereof
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