

Starters...

L'Orto *

Celeriac cream with saffron, endive braised, beetroot pickles
(** 7)

€ 19

La Tartare *

Beef fillet tartare, tuna mayo, roasted marrow, anchovy mayonnaise, sesame wafer
(** 1-4-7-11)

€ 22

Il Polpo

Potato mousse, octopus bourguignonne, salmon roe, herbs
(** 3-4-6-7-9-14)

€ 22

Il Patanegra iberico de Bellota

Patanegra iberico ham "Blasquez" selection 30 months, pan tomate, hazelnut and rosemary crackers
(** 1-7-8)

€ 29

Selezione di crostacei *

Selection of red shrimp, purple shrimp, prawn, shrimp sashimi
(** 2,4)

€ 35

Pasta and soups...

Il Risotto *

Riserva San Massimo rice, saffron pistils, , ossobuco reduction, marrow in gremolada
(** 7-9-12) Disponibile anche Vegan

€ 18

Il Tonnearello

Fresh pasta, cheese and three peppers, Rossini sauce, black truffle
(** 1-3-7)

€ 22

Gli gnocchi*

Cuttlefish dumpling, decorticated broad bean cream, turnip top, mussels and raw cuttlefish julienne
(** 2-3-4-13)

€ 20

Gli Agnolotti

Agnolotti, genovese stuffing, in roast beef broth and nasturzio
(** 1-3-7-9)

€ 22

Main courses...

"Of in Cereghin"

egg in pan, Grana Padano 24 months aged fondue, cabbage, buckwheat waffle
(** 3-7) € 19

Il Filetto*

Veal fillet with porchetta Marco D'Oggiono, chestnuts satay, lard, mushroom mix
(** 7) € 34

Il Pescato *

Fish of the day, seasonal vegetables
(** 4 and depenning by the recipe of the day - please ask the waiter) € 34

Il Foie Gras

Escalope of foie gras, port sauce, pears in mulled wine and pan brioches
(** 1-12) € 29

Selection of cheeses and fruit preserve *

(** 5-7-8-10-12 and depending by the proposal - please ask the waiter) € 18

Desserts

Vico Mercati ice cream and sorbetto *

(** 3-7-8) € 10

La Sfera *

Dark chocolate sphere, cherry heart, cherry reduction
(** 7-12) € 10

Il Tiramisù

Mascarpone cream, cocoa and coffee marquise
(** 1-3-7-8) € 10

L'amor Polenta

Cornmeal cake, cinnamon ice cream, marsala reduction
(** 1-3-7-8) € 10

(*) Gluten Free (***) allergens - please ask the waiter the detailed chart

Service charge € 4

Certain products are processed with blast chillers (in compliance with Reg.CE n.852/04)

For information about presence of allergens please refer to the restaurant staff

Tasting Menù

Taste itinerary following the Chef inspiration

- 7 courses -

80€

(orderable only for all table mates)

In case of allergies please communicate them to the restaurant staff

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Traditional Menù

L'Orto*

Celeriac cream with saffron, endive braised, beetroot pickles
(** 7)

Il Risotto*

Riserva San Massimo rice, saffron pistils, ossobuco reduction, marrow in gremolada
(** 7-9-12) available also Vegan

"Of in Cereghin"

egg in pan, Grana Padano 24 months aged fondue,
cabbage, buckwheat waffle
(** 3-7)

L'Amor Polenta

Cornmeal cake, cinnamon ice cream, marsala reduction
(** 1-3-7-8)

50€

(orderable only for all table mates)

(*) Gluten Free (**) allergens - please ask the waiter the detailed chart

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For information about presence of allergens please refer to the restaurant staff

Allergens List

1: Gluten

(cereals, wheat, spelt and khorasan wheat, rye, barley, oats or their hybridised strains, and products thereof)

2: Crustaceans and products thereof

(marine and freshwater: prawns, langoustines, crabs and the like or products thereof)

3: Eggs

(Eggs and products thereof: mayonnaise, emulsified, egg pasta)

4: Fish and products thereof

(food products where fish is present, even in small quantities and products thereof)

5: Peanuts and products thereof

(creams and dressings in which there is even in small doses)

6: Soybeans and products thereof

(derived products such as soy milk, tuff, soy noodles and the like)

7: Milk and products thereof

(any product in which milk is used: yoghurt, biscuits, cakes, ice cream and various other creams)

8: Nuts and products thereof

(almonds, hazelnuts, walnuts, cashew nuts, cashews, pecans, Brazil nuts, pistachios, macadamias, Queensland nuts and products thereof)

9: Celery and products thereof

(both in pieces and in preparations for soups, sauces and vegetable concentrates)

10: Mustard and products thereof

(it can be found in sauces and condiments, especially mustard)

11: Sesame seeds and products thereof

(whole seeds used for bread, flours that contain it in minimal quantities)

12: Sulphur dioxide and sulphites

(sulfur dioxide and sulphites in concentrations higher than 10mg/Kg or 10mg/l expressed as SO₂ - used as preservatives, we can find them in: canned fish products, foods in vinegar, in oil and in brine, in jams, in vinegar , in dried mushrooms and in soft drinks and fruit juices)

13: Lupin and products thereof

(present in vegan foods in the form of: roasts, salami, flour and the like)

14: Molluscs and products thereof

(scallops, razor clams, scallops, mussels, oysters, limpets, clams, cockles, etc etc..)