

Starters...

Il Subric

Soft parmesan cheese, cream of carrot with lemon thyme, braised artichoke with aioli, almond wafer € 19
(** 1-3-6-7-8) - Without wafer: (*)

La Tartare

Beef fillet steak on roast marrow, anchovy dressing, Taggiasca olives, chervil mayonnaise and pine nut wafer € 22
(** 3-4-8) - Without wafer: (*)

Il Baccalà *

Codfish mantecato, polenta wafers, Tropea red onion pickles, mullet roe sauce € 22
(** 4-7-9-12)

Il Patanegra iberico de Bellota

Iberian Patanegra 30 months, pan tomate, hazelnut and rosemary bread puff € 29
(** 1-7-8) - Without bread puff: (*)

La Ricciola *

Marinated amberjack tartar with beetroot, gin and citrus fruit, yoghurt sauce with dill, seasonal salad € 25
(** 4-7)

Pasta and Soups

Il Risotto *

Rice Riserva San Massimo, with Mastri Speciali saffron pistils, ossobuco reduction and marrow in gremolada € 22
(** 7-9) Vegan version also available

La Calamarata

Fresh pasta calamarata, potato cream, shrimp in three consistencies, parsley emulsion € 22
(** 1-2-3-7)

Gli Gnocchi

Semolina gnocchi, periguordin sauce, sweet and sour Tropea pumpkin and onion, black winter truffle € 22
(** 1-3-7-9-12)

La Fregola

Fregola mantecata with Sardinian pecorino and Valmaggia pepper, lamb stew and its jus € 22
(** 1-7-9)

Main courses

L'Uovo * Egg poché, chestnut cream, toasted walnuts and crispy late harvest radicchio (** 3-7-8)	€ 22
Il Cervo * Venison, currant jus, celeriac, fondant shallot (** 7-9)	€ 32
Il Pescato * Fish offered by the market with seasonal vegetables (** 4 and dependent on the recipe of the day - ask the wait staff)	€ 34
Il Foie Gras Foie gras escalope, apple in mulled wine and its sauce, pan brioche (** 1-7-9-13) - Without pan brioche (*)	€ 29
Selection of five cheeses and compotes * (** 5-7-8-10-12 and allergens vary depending on the proposal - ask the wait staff)	€ 21
Cheese of your choice (price per piece) (** 5-7-8-10-12 and allergens vary depending on the proposal - ask the wait staff)	€ 5

Desserts

The Vico Mercati Ice Cream and Sorbet* (** 3-7)	€ 10
Ciocolato e pere Dark chocolate bavarois, cocoa wafer, rum pear and cinnamon (** 1-3-7-8-12) without cocoa wafer (*)	€ 10
Il Tiramisù Mascarpone cream, cocoa marquise and coffee (** 1-3-7) also available Gluteen Free	€ 10
La Mela Yougurt mousse, apple heart, sultana and buckwheat crumble and English sauce (** 1-3-7-8)	€ 10
(*) Gluten Free (**) Allergens - ask the staff for the table	
Service charge	€ 4

Some products are treated with rapid blast chilling (according to EC Reg. 852/04)

**Information on the presence of substances or products
which cause intolerances and/or allergies are available by contacting the Staff**

Traditional Menù

Il Subric

Parmesan soft
cream of carrot with lemon thyme, braised artichoke, almond wafer
(** 1-3-6-7-8) without wafer (*)

Il Risotto*

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

La Guancia

Beef cheek "cbt"
mashed potato, mushroom misticanza
(** 7-9-12)

Il Tiramisù

Mascarpone cream, cocoa marquise and coffee
(** 1-3-7) also available Gluten Free

55€

The menu is intended for the whole table

(*) Gluten Free (**) allergens - ask the dining room staff for the table

Tasting Menù

Chef's free-hand route

7 courses -

80€

(Only for the whole table)

Any allergies to be communicated to the room staff when ordering

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**Information on the presence of substances or products
which cause intolerances and/or allergies are available by contacting the Staff**

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..)