

# *Tasting Path*

## DISCOVERING CHEF'S KITCHEN

DUCK FOIE GRAS, PAN BRIOCHE, RHUBARB AND RASPBERRIES

SMOKED AND MARINATED MACKEREL WITH SPINACH, DANDELION, BUCKWHEAT AND TROPEA ONION

RABBIT COOKED IN OIL, SWISS CHARD, RADISHES AND GINGER

RISOTTO WITH SAFFRON, SEA-URCHINS AND SALICORNIA

SALT COD COOKED ON LOW HEAT, PEAS CREAM, ROASTED ONION AND SOFT POTATO

LAMB, AUBERGINES, MINT AND FRESH GARLIC

ALMONDS BANANA, STRAWBERRIES AND MILK ICE CREAM, CHOCOLATE SAUCE

€ 90,00

## OUR LAND MENU

RABBIT COOKED IN OIL, SWISS CHARD, RADISHES AND GINGER

LASAGNA WITH HAND CUT RAGOUT AND PECORINO CHEESE FONDUE

FOUR KIND TASTING OF LOCAL GRILLED BEEF WITH FOUR SAUCES AND FOUR VEGETABLES

STRAWBERRIES SOUP WITH PEAS ICE CREAM, ALMONDS CRUMBLE TRADITIONAL MODENA'S BALSAMIC VINEGAR

€ 60,00

*THE TASTING PATH ARE MINIMUM FOR 2 PERSONS*

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## FISH MENU

RAW RED SHRIMPS, LIQUID SALAD, BUFFALOS MOZZARELLA CHEESE AND BREAD WITH THYME CRUMBLE

SMOKED SPAGHETTI WITH CUTTLEFISH EGGS, CUTTLEFISH, PEAS AND LEEKS

ROASTED SKATE, PACKOY, CAPERS AND LEMON

APRICOTS SORBET, CHOCOLATE SPONGE AND CREAMY GIANDUJA CHOCOLATE

€ 70,00

## VEGETERIAN MENU

VEGETARIAN CRISPY ROLL, AVOCADO CREAM, RAW VEGETABLES

AGNOLOTTI WITH SQUAQUERONE CHEESE, WILD HERBS, ASPARAGUS AND TARRAGON

POTATOES PIE, BROAD BEANS, ORANGE AND PURE CHOCOLATE

CARAMELIZED PINEAPPLE, COCONUT SORBET, LIME AND PISTACHIO BISCUIT

€ 40,00

*THE TASTING PATH ARE MINIMUM FOR 2 PERSONS*

# *A la Carte Menu*

## STARTERS

VEGETARIAN CRISPY ROLL, AVOCADO CREAM, RAW VEGETABLES

€ 14,00

RABBIT COOKED IN OIL, SWISS CHARD, RADISHES AND GINGER

€ 20,00

SMOKED AND MARINATED MACKEREL WITH SPINACH, DANDELION, BUCKWHEAT AND TROPEA ONION

€ 20,00

RAW BEEF TARTARE, MUSTARD ICE CREAM AND ASPARAGUS

€ 22,00

DUCK FOIE GRAS, PAN BRIOCHE, RHUBARB AND RASPBERRIES

€ 25,00

RAW RED SHRIMPS, LIQUID SALAD, BUFFALOS MOZZARELLA CHEESE AND BREAD WITH THYME CRUMBLE

€ 27,00

## FIRST COURSES

AGNOLOTTI WITH SQUAQUERONE CHEESE, WILD HERBS, ASPARAGUS AND TARRAGON

€ 20,00

LASAGNA WITH HAND CUT RAGOUT AND PECORINO CHEESE FONDUE

€ 20,00

TRADITIONAL HOMEMADE PASTA (PASSATELLI) WITH BORAGE, JULIENNE OF VEGETABLES AND BASIL

€ 20,00

POTATOES DUMPLING WITH DUCK COOKED IN TWO DIFFERENT WAYS, SPINACH, SULTANAS AND PINE NUTS

€ 23,00

SMOKED SPAGHETTI WITH CUTTLEFISH EGGS, CUTTLEFISH, PEAS AND LEEKS

€ 25,00

RISOTTO WITH SAFFRON, SEA-URCHINS AND SALICORNIA

€ 27,00

# *A la Carte Menu*

## MAIN COURSES

POTATOES PIE, BROAD BEANS, ORANGE AND PURE CHOCOLATE

€ 18,00

ROASTED LAMB, AUBERGINES, MINT AND FRESH GARLIC

€ 25,00

FOUR KIND TASTING OF LOCAL GRILLED BEEF WITH FOUR SAUCES AND FOUR VEGETABLES

€ 26,00

ROASTED PIGEON WITH FRIED WING AND STUFFED LEG, CRISPY VEGETABLES,  
CACAO BROAD BEANS AND RHUM SAUCE

€ 27,00

ROASTED SKATE, PACKOY, CAPERS AND LEMON

€ 28,00

SALT COD COOKED ON LOW HEAT, PEAS CREAM, ROASTED ONION AND SOFT POTATO

€ 30,00

## CHEESE

SERVED WITH MARMALADE AND HONEY

SMALL TASTING (3 TYPES)

€ 8,00

MEDIUM TASTING (6 TYPES)

€ 14,00

COMPLETE PATH OF TASTING (9 TYPES)

€ 18,00

WARNING: THE INFORMATION ABOUT THE PRESENCE OF SUBSTANCE OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCE, THEY ARE AVAILABLE FROM THE STAFF ON REQUEST

COVERT CHARGE

€ 3,00