

FROM 7.30PM

tasting menu  
of the most representative flavors  
of our cuisine

SCAMPO

scampo and avocado tartar  
watermelon soup and mint granita

'61 BERLUCCHI BRUT, FRANCIACORTA DOCG

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ABURI NIGIRI

seared kingfish, slightly spicy dip

SEVEN – IL BIANCO, BIANCO DI MERLOT, TICINO DOC

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RISOTTO CARNAROLI 'CACIO E PEPE'

cacio cheese and pepper risotto,  
with chanterelles,  
veal jus and black summer truffle

BRAMITO, CHARDONNAY, UMBRIA IGT

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BACK OF LAMB WITH HONEY AND POPPYSEEDS

cream of smoked potatoes,  
string beans and herbs emulsion

CECCANTE, CABERNET SAUVIGNON, MAREMMA TOSCANA DOC

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STRAWBERRY AND JASMIN TEA SOUP

lime cloud and meringue

MOSCATO D'ASTI DOCG

88

per person  
served for the entire table

49

wine tasting  
and coffee