

## STARTERS

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<b>Spoon organic egg</b>	30
cheese & pepper sauce, spinach and fine black truffle (3,7)	
<b>Octopus</b>	30
potato fondant, cod roe, cocoa crumble and wild lovage (1,4,6,7,8,9)	
<b>Carpaccio of Corba Rossa del Gargano</b>	32
fruit and vegetable salad, za'atar and yuzu vinaigrette (4,11,12)	
<b>L'Arancina "Ricordo d'infanzia"</b>	29
stuffed with delicious fish ragù, fresh goat's robiola sauce, Arabica coffee and turnip tops (1,3,4,5,6,7,8,10,11)	
<b>Artichoke</b>	28
cooked on fake grill, Jerusalem artichoke cream and salted lemon	

## PASTA AND RISOTTO

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<b>Riso baldo "Riserva Testa" all'Imperiale</b>	45
creamed with smoked burrata, Pantelleria capers, lobster, lime and Calvisius Royal caviar (2,4,7,12)	
<b>Casoncelli</b>	38
stuffed with pigeon, escarole and Taggiasca olives, Salva Cremasco fondue and missoltino sauce (1,3,4,7,12)	
<b>Egg Tagliolino Metodo Massi</b>	40
with sea urchin sauce, almond butter and Nigella Sativa (1,2,3,4,6,8,10,12)	
<b>Bran fusilloni Metodo Massi</b>	30
with Selva Cremasco cheese, pink pepper berry and barricaded grappa gel (1,4,5,7,8)	

## FISH AND MEAT

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<b>Sole fillets</b>	38
in light saffron batter, honey sauce, dates, coriander, oxigarum and sea fennel sprouts (1,3,4,6,10,12)	
<b>Seabed amberjack</b>	40
bouillabaisse sauce and confit fennel (4,12)	
<b>Seared scallops</b>	38
artichoke cream, orange puree and mullet bottarga (4,7,14)	
<b>Cappuccino of Pulled Beef</b>	35
braised veal cheek, fine black truffle foam, creamy potatoes and salted mini croissants (1,7,9,12)	
<b>Beef Chateaubriand 400gg</b>	45
Colbert sauce and buttered potatoes (7,9,12) - p.p (min.2 people)	

## DESSERT

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Selection of cheeses (7)	20
Sicilian cannoli and pistachio ice cream (1,3,7,8,12)	15
Lemon tart meringue (1,3,7)	15
Liquorice crème brûlée and mandarin sorbet (3,7)	15
Warm rose cake with Marsala zabaglione (1,3,6,7,8,12)	15
Cocoa Paris – Brest (1,3,6,7,8,10)	15
Ice cream and sorbet / daily selection (3,7,8)	12