

# Our Gourmet Proposals

*H*omemade tagliatelle pasta with blue lobster  58

*P*ennette pasta with sour butter,  
Cantabrian anchovies and caviar (20 gr) 58

*O*ysters au naturel each 7

*A*setra sturgeon caviar (30 grams) 100

*F*assona fillet Chateaubriand (2/3 people) 150

*R*ubia Gallega "vaca vieja" rib steak 100gr/13

*P*russian beef Florentine steak 100gr/13

*B*eef tomahawk 100gr/10



## Starters

 **L**ow-temperature cooked egg with asparagus cream soup, asparagus tips and truffle flakes

 **B**urratina with emmer salad, IGP beans, IGP black lentils and IGP chickpeas, shallot, baby carrots and sweet-and-sour celery

 **P**iedmont fassona beef tartare with Dijon mustard, marinated egg yolk, smoked oil, bread croutons and Caesar sauce

 **C**lassic veal with Tonnare di Marzamemi tuna sauce 

 **P**rawn and scallop skewer with lightly seared julienne artichokes, Asetra caviar, green apple, lime and ginger extract 

 **E**ggplant parmigiana millefeuille 

 **S**teamed sea bass fillet with spinach, vegetables and basil scented olive oil 

## First course

 **L**inguine with scampi, scented with citrus 

 **C**rispy potato gnocchi, light Parmesan cream, basil pesto oil and peeled datterini tomatoes

 **H**omemade plin ravioli in gravy sauce 

 **C**acio e pepe" spaghetti

 **H**omemade tagliolini pasta with white ragu of rabbit and carrot brunoise 

 **M**ilanese-style risotto

 **L**asagnetta au gratin with ricotta and spinach 



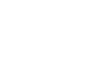
## Main course

 **R**ack of suckling pig glazed with spiced honey, sweet potato mousse, and crispy hazelnuts 

 **V**eal cheek in red wine sauce and gremolata with crunchy vegetables and Hermitage potato cake 

 **L**amb loin in mountain herbs crust and sautéed baby vegetables 

 **H**ermitage Style beef fillet with wine and cheese sauces, foie gras and black truffle 

 **M**editerranean-style red snapper fillet with fried capers 

 **S**teamed sea bass fillet with spinach, vegetables and basil scented olive oil 

 **G**lazed stuffed onion on creamy cheese fondue 

Selection of cheeses

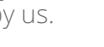
Salads

Grill

Desserts



 vegetarian dishes

The information regarding the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty. Depending on the period and availability, the dishes with the symbol  may contain frozen products at the origin the symbol  indicates fresh products blast chilled by us.