



## TASTING MENU

150

WITH WINE PAIRING: 250

GRILLED BEEF DIAPHRAGM (GF) (6)

*Grilled beef diaphragm, "lece de tigre", charred lemon, pickled onion, "Crusco" pepper oil - Pairing with Tenute Lunelli Teuto*

"CRUDAIOLA" LINGUINE PASTA (V) (1,7)

*Lemon flavored linguine, green and red tomatoes, lovage mayo, basil - Pairing with Tenute Lunelli Villa Margon*

ROASTED DUCK (6,9)

*Grilled duck breast with terrine, unripe grape and fig - Pairing with Tenute Lunelli Carapace*

LIKE A TARTATIN (1,3,7,8)

• *Pairing with Maculan Torcolato 2020*

## APPETIZERS - GETTING STARTED

CANOCIA SCONTA (GF) (2,6,10) 39

*Mantis shrimp, home made barbecue sauce and marinated cucumber*

THE DIAPHRAGM (GF) (6) 38

*Grilled diaphragm, "lece de tigre", charred lemon, pickled onion, "Crusco" pepper oil*

SEASONAL MUSHROOMS AND THEIR CONDIMENTS 42

*Porcini mushrooms, mushrooms powder, mushrooms dashi broth, anise oil, mushrooms soil*

SCALLOP CARPACCIO (9,14) 50

*With stewed "bovoeti" and celeriac*

LIFE IS BETTER BY THE WATER

FIRST COURSES

RISOTTO WITH MOZZARELLA FIOR DI LATTE AND COURGETTES (7) 44

TURBOT RAVIOLI (1,3,4,14) 46

*Hoven cooked Turbot ravioli with its broth and shellfish*

”CRUDAIOLA” LINGUINE PASTA (VG) (1,7) 38

*Lemon flavored linguine, green and red tomatoes, lovage mayo, basil*

PACCHERO WITH LOBSTER (2,9,10) 50

*With orange and mustard sauce*

MAIN DISHES

UMBRINE (4,7,9) 56

*Steamed ombrine, "mugnaia" sauce, caviar, Mediterranean olive oil, parsley oil*

ROASTED DUCK 62

*Grilled duck breast with terrine, unripe grape and fig*

OCTOPUS (4,7,9) 48

*Crispy octopus, parmentier potato cream, chorizo, orange*

BEEF FILLET WITH YAKITORI (9) 60

*With his cooking juices and lettuce heart*

DESSERTS

LIKE A TARTATIN (1,3,7,8) 24

BAGIGIO (1,3,7,8) 24

SELECTION OF OUR HOMEMADE SORBETS AND ICE CREAMS (7) 22

(V) vegetarian - (VG) vegan - (GF) gluten-free  
Prices in euros, service included - VAT included

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: (1) **Cereals containing gluten**, except: a) wheat-based glucose syrups, including dextrose (\*); b) maltodextrins based on wheat (\*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. (2) **Crustaceans**, (3) **Eggs**, (4) **Fish**, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. (5) **Peanuts**, (6) **Soy**, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. (7) **Milk**, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. (8) **Nuts**, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecans [Carya illinoensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts or Queensland nuts (Macadamia ternifolia), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. (9) **Celery**, (10) **Mustard**, (11) **Sesame seeds**, (12) **Sulphur dioxide and sulphites**, (13) **Lupin**, (14) **Mollusks**. (\*) *And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.*

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 853/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer; (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.