

# The a la carte

by Edoardo Traverso

Starters and salads

|                                                                                                                                                                                                                  |            |
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| Raw beef, cream of roasted pepper, anchovy, parsley scented oil                                                                                                                                                  | Euro 18,00 |
| Quail breast, fondant pumpkin, amaranth, currant sauce                                                                                                                                                           | Euro 20,00 |
|  Celeriac tonnato, mayonnaise, vegetable jus, capers powder and Mix vivace Planet Farms (red lettuce, komatsuna, mustard leaves) | Euro 18,00 |
| Marco’s egg, chestnut, Parmigiano Reggiano and lard foam, pollen, red onion powder                                                                                                                               | Euro 18,00 |
| Cuttlefish, cream of beans from Pigna, black squid ink sauce and bay leaf sauce                                                                                                                                  | Euro 20,00 |

First courses

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|  Fusillo Milano with a cream of rice with saffron, veal shank ragout in gremolada sauce | Euro 18,00 |
|  Risone, miso, wild mushrooms and shiitake mushroom, juniper and mountain pine          | Euro 18,00 |
| Gragnano pasta shells cooked in fish stew, raw prawn, sweet and sour fennel                                                                                               | Euro 20,00 |
| 40 yolks Plin stuffed with rabbit, broth of Parmigiano Reggiano aged 80 months, rabbit jus, thyme oil                                                                     | Euro 20,00 |
| Risotto, caper, red prawn, oregano oil                                                                                                                                    | Euro 22,00 |

Main courses

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|  Veal Milanese, Pont-Neuf potatoes and beef jus                                                   | Euro 32,00 |
| Roasted filet of beef, brown stock, zabaione, glazed plums                                                                                                                          | Euro 29,00 |
| Red mullet, oregano and tomato mayonnaise, fish stock, potatoes                                                                                                                     | Euro 28,00 |
| Pink cooked shi drum, sea emulsion, tarragon, chard                                                                                                                                 | Euro 28,00 |
|  Leeks royal, cauliflower foam, vegetable sauce, mustard grains, crunchy broccoli and cauliflower | Euro 26,00 |

Dessert

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|  Chocolate and sour cherries<br>Cocoa cake, dark chocolate mousse, sour cherry gelée | Euro 14,00 |
| Persimmon and caramel<br>Caramel panna cotta, persimmon gelée, persimmon, cream of caramel                                                                             | Euro 12,00 |
| Quince and hazelnut<br>Sbrisolona, Quince, hazelnut cream and hazelnut sauce                                                                                           | Euro 12,00 |

Our bread

Bread and grissini made with Molino Casillo flour “Origine germe di grano” flours (flours whit wheat germ)

Our mineral waters are S.Pellegrino and Acqua Panna

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| Sparkling water - S.Pellegrino 0.75   Still water - Acqua Panna 0.75 | Euro 4,00 |
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Our coffees are by Lavazza

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| Espresso   Decaffeinated coffee | Euro 3,00 |
| Cappuccino                      | Euro 4,00 |

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| Service | Euro 3,00 |
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