




# The a la carte

by Edoardo Traverso



## Starters and salads

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


## First courses

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

## Main courses

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

## Dessert

 <b>Chocolate and sour cherries</b> Cocoa cake, dark chocolate mousse, sour cherry gelè	Euro 14,00
<b>Persimmon and caramel</b> Caramel panna cotta, persimmon gelè, persimmon, cream of caramel	Euro 12,00
<b>Quince and hazelnut sbrisolona</b> 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

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

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

Service	Euro 3,00
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