



Friday 26th | May 2026

La cucina di Ferdy Wild

Alessio MANZONI

FERDY WILD • LENNA

Starters

Polpettine 1989

Symphony of alpine wild herbs, a melting core of historic cheese, with textures of celeriac and walnuts

Mountain Waldorf

Salad of wild herbs and walnuts

Whipped Butter

Whipped butter from Ferdy Wild, served with bread

Spring Waffle

Crisp "Granun" waffle with a creamy heart of Ferdy's *Agro*, contrasted with caramelized onion and wild garlic

La Me Aca

Carnaroli rice (Riserva San Massimo), creamed with milk, wild sorrel sauce, brown jus, and pure cocoa essence

Deer, Embers & Bitters

Deboned deer reassembled in a crêpinette, kidney pâté, chocolate jus, and BBQ sauce with Ferdy's Amaro

Frozen Little Lake

Cream and farmhouse ricotta ice cream, spruce bud essence, and frozen "snow" from Peghera

Euro 85,00 including wine pairings | Beverages, coffee and service not included

Our mineral waters are S.Pellegrino and Acqua Panna - SPARKLING WATER: S.Pellegrino 0.75 Euro 4,00 | STILL WATER: Acqua Panna 0.75 Euro 4,00

For Identità Golose Milano, the exclusive selection of Acqua Panna - S.Pellegrino, Molino Casillo | Altograno®, and 1895 Coffee Designers by Lavazza

Our coffees are by Lavazza - Espresso Euro 3,00 | Decaffeinated coffee Euro 3,00 | Cappuccino Euro 4,00 | Filter coffee Euro 5,00 | Cold Brew Euro 5,00

Service Euro 3,00

The information regarding the presence of substances or products causing allergies or intolerances, or home manufactured products from fresh raw materials exposed to a rapid freezing process in order to guarantee high standards of quality and safety can be provided by the staff and you can consult the relevant documentation that will be provided upon request.