

NATALE IN LANGA

Euro 280

NACRÉ

Warm scallops, celeriac veil, brut imperial sauce

CENTALLO

Centallo beans, sea guanciale and roasted calamari sauce

GNOCCHI DELLA FESTA

Potato gnocchi, Sunday inspired aromas

GHIOTTA

Spaghetti cooked in a ghiotta style stockfish extraction

CARPIONE

Trout fillet in 1991 style carpione

MARENGO

Glazed guinea fowl Marengo style, Bonaparte seasoning

LABRUSCA

Pomegranate sorbet, beetroot veils, combawa broth

PH3

Citrus fruits in their essence

PAIRING

WITH SIX GLASSES OF WINE

Euro 160

MENU FOR ALL DINERS AT THE TABLE

PLEASE NOTE THAT, TO RESPECT THE SEASONALITY OF GARDEN PRODUCE AND INGREDIENTS,
SOME DISHES MAY VARY