

NÉ CARNE NÉ PESCE

The triumph of earthy flavors that revolutionizes and enhances the raw materials of the garden with proposals capable of bringing out the potential of the fruits of the soil.

☞ Jerusalem artichoke, cream and tuber, buck wheat, parsley oil, fresh black truffle euro 26

Sautéed mushrooms, porcini powder, peat whisky potato foam euro 25

☞ Potato gnocchi, vegetables colors, beetroot powder, crunchy vegetables euro 24

☞ Roasted aubergines as a "parmigiana" euro 26

Artichoke 'alla giudia,' soft local ricotta, candied lemon euro 26

☞ Cacao shortbread, chocolate ganache, rose jelly and raspberry ice cream euro 14

6 courses
euro 110

☞ 4 courses
euro 80

COVER
CHARGE
euro 5

WINE PATH
3 glasses
euro 45