



LA SPERANZINA

ACCOMPANYING OUR CANAPÉ...

Franciacorta DOCG dosage 2 gr/lit “Blanc de Blancs”, Cavalleri

(Chardonnay)

€ 15

Champagne Reims Brut “Brut Réserve”, Charles Heidsieck

(Pinot nero, Chardonnay, Pinot Meunier)

€ 20

Lugana DOC “Vitium”, Armea, 2022

(Turbiana)

€ 10

Bouzeron Aligoté AOC, Domaine De Villaine, 2018

(Aligoté)

€ 15

THE WATERS...

Oxigenia

(Water enriched with ozone, still/sparkling, R.F. <172> MG/L)

€ 7

Lurisia

(Still or sparkling water R.F. 34,8 MG/L)

€ 8

Perrier

(French sparkling water R.F. 479 MG/L)

€ 9

DEGUSTATION MENU *by Delfo Schiaffino*

“La Purezza”

(For the whole table only)

€ 130 per person with four courses

Available at lunch until 2:00 p.m., dinner until 10:00 p.m.

€ 150 per person with six courses

Available at lunch until 1:30 p.m., dinner until 9:30 p.m.

€ 170 per person with eight courses

Available at dinner until 9:00 p.m.

Canapé

Mazara Red Prawn

Razor Clam / Tomato / Yuzu / Cuttlefish Ink

Black Pork “Bottoni” fresh pasta

Nashi Pear / Pioppini Mushrooms / Red Onion from Tropea
Parmesan 36 months / Colonnata Lard

Morone Fish from the Ligurian Sea

Pumpkin / Lettuce / Vadouvan / Alternanthera

Pre Dessert

Sicilian Pistacchio Parfait

Candies Orange / Lime / Kaffir Leaves

Small Pastries

In addition, if you like:

Foie Gras Texture

Red Berries / Sauternes / Amaranth / Almond

Lamb

Herbs / Dijon Mustard / Violet Artichokes / Lemon
Mediterranean Scents Jus

... and again:

Beetroot

Wasabi / Green Apple / Coconut / Lime / Crème Fraîche

Cocoa Cremeux

Yerba mate / Jerusalem artichoke / Bergamot

The menu might be changed according to the offers of the market

Cover € 9

À LA CARTE...

€ 95 (only at lunch) per each person with two courses

€ 115 per each person with two courses and dessert

€ 140 per each person with three courses

€ 155 per each person with three courses and dessert

Beetroot

Wasabi / Green Apple / Coconut / Lime / Crème Fraîche

Mazara Red Prawn

Razor Clam / Tomato / Yuzu / Cuttlefish Ink

Oysters Variation

Franciacorta and Caviare / Tapioca Pearls and Raspberry / Ponzu

Foie Gras Texture

Red Berries / Sauternes / Amaranth / Almond

Black Pork “Bottoni” fresh pasta

Nashi Pear / Pioppini Mushrooms / Red Onion from Tropea

Parmesan 36 months / Colonnata Lard

“Spaghettone”

Wild Broccolis / Clams / Lemon / Espelette Pepper

“Gobbetto” Shrimps / Kale

Breton Blue Lobster

N’Duja / Almond / Saffron / Confit Piennolo Tomatoes / Chive

supplement € 30

Morone Fish from the Ligurian Sea

Pumpkin / Lettuce / Vadouvan / Alternanthera

Lamb

Herbs / Dijon Mustard / Violet Artichokes / Lemon

Mediterranean Scents Jus

Selection of cheese

Bread, Jams (according to the season)

Sicilian Pistacchio Parfait

Candies Orange / Lime / Kaffir Leaves

Cocoa Cremeux

Yerba mate / Jerusalem artichoke / Bergamot

Vanilla ice cream whipped at the moment