



LA SPERANZINA


MICHELIN
2024



Table
Remarquable



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SUBSTANCES AND PRODUCTS THAT CAUSE ALLERGIES O INTOLERANCES

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof.
5. Peanuts and products thereof.
6. Soybeans and products thereof.
7. Milk and products thereof (including lactose).
8. Nuts namely: almonds (*Amygdalus communis* L), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.)K. Koch), Brazil nuts (*Bertholletia excels*), pistachio nuts (*Pistacia vera*), Macadamia or Queensland nuts *Macadamia ternifolia*), and products thereof, expect for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.
13. Lupin and products thereof.
14. Molluscs and products thereof.

THE NUMBERS NEXT TO THE SINGLE DISCHES REFER TO THE LIST MENTIONED ABOVE.

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 Aligotè AOC, Domaine De Villaine, 2018
(*Aligoté*)
€ 15

THE WATERS...

Oxigenia
(*Water enriched whit 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 (2-3-4-7-14)

Black Pork "Bottoni" fresh pasta

Nashi Pear / Pioppini Mushrooms / Red Onion from Tropea
Parmesan 36 months / Colonnata Lard (1-3-6-7-9)

Morone Fish from the Ligurian Sea

Pumpkin / Lettuce / Vadouvan / Alternanthera (4-7-9)

Pre Dessert

Sicilian Pistacchio Parfait

Candies Orange / Lime / Kaffir Leaves (1-3-7-8)

Small Pastries

In addition, if you like:

Foie Gras Texture

Red Berries / Sauternes / Amaranth / Almond (7-8)

Lamb

Herbs / Dijon Mustard / Violet Artichokes / Lemon
Mediterranean Scents Jus (1-7-9-10)

... and again:

Beetroot

Wasabi / Green Apple / Coconut / Lime / Crème Fraîche (4-7)

Cocoa Cremeux

Yerba mate / Jerusalem artichoke / Bergamot

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 (4-7)

Mazara Red Prawn

Razor Clam / Tomato / Yuzu / Cuttlefish Ink (2-3-4-7-14)

Oysters Variation

Franciacorta and Caviale / Tapioca Pearls and Raspberry / Ponzu
(4-6-7-14)

Foie Gras Texture

Red Berries / Sauternes / Amaranth / Almond (7-8)

Black Pork "Bottoni" fresh pasta

Nashi Pear / Pioppini Mushrooms / Red Onion from Tropea
Parmesan 36 months / Colonnata Lard (1-3-6-7-9)

"Spaghettoni"

Wild Broccolis / Clams / Lemon / Espelette Pepper
"Gobetto" Shrimps / Kale (1-2-14)

Breton Blue Lobster

N'Duja / Almond / Saffron / Confit Piennolo Tomatoes / Chive
(1-2-3-4-7-8-9)
supplement € 30

Morone Fish from the Ligurian Sea

Pumpkin / Lettuce / Vadouvan / Alternanthera (4-7-9)

Lamb

Herbs / Dijon Mustard / Violet Artichokes / Lemon
Mediterranean Scents Jus (1-7-9-10)

Selection of cheese

Bread, Jams (according to the season) (1-7-8)

Sicilian Pistacchio Parfait

Candies Orange / Lime / Kaffir Leaves (1-3-7-8)

Cocoa Cremeux

Yerba mate / Jerusalem artichoke / Bergamot

Vanilla ice cream whipped at the moment (7)

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

Cover € 9

*We kindly ask you to inform us about
possible allergies and/or food intolerances*

In this restaurant we serve products
which contain or can contain allergens according to:
ANNEXE II of the regulation EU N° 1169/2011

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

For the preparation of some of our plates we use natural food additives.

Fish destined for raw consumption has been undertaken
to a preventive treatment, which corresponds to the regulations
and could afterwards be kept at a temperature of
 $\leq -18^{\circ}\text{C}$ for 24 hours / -35°C for 15 hours (Reg. EC 853/04).

Please note that smoking is not permitted in this restaurant
according to the law of 16th January 2003 n. 3 art 5.