



BRONZE

STARTERS

Crema Fresca del Giorno V VG* GF*

Soup of the day

Pomodoro, Stracciatella & Basilico V VG* GF*

Heritage tomato carpaccio, stracciatella di burrata, basil oil and aged balsamic

Burrata, Barbabietola & Miele Piccante V GF*

Creamy burrata, roasted rainbow beetroot and spicy honey

Crudo di Sicilia GF

Salmon, red tuna, sea bass, lime oil, popcorn capers, spring onion

Panzerotti di Mortadella al Pomodoro Piccante

Golden panzerotti, spiced tomato cream and Grana Padano

MAINS

Salmone, Carciofo & Aneto GF*

Pan-seared salmon supreme, artichoke purée, tenderstem broccoli, dill crust and lemon butter emulsion

Spaghetti alla Carbonara con Tartufo V

Fresh homemade spaghetti, egg yolk, parmesan and seasonal truffle

Saltimbocca di Maiale, Cottura Sous-Vide e Finitura Croccante GF*

Pork tenderloin cooked sous-vide and finished in the pan, served Saltimbocca-style with Parma ham and sage, poached vegetables and veal emulsion

Cannelloni del Bosco V

Porcini mushrooms, ricotta, aged Parmesan, mushroom bisque

Charred Celeriac Steak V VG* GF*

Black Garlic & Mango Gremolata

Suprema di Pollo al Dragoncello GF*

Pan-seared bone-in chicken supreme, lime mash, seasonal vegetables and tarragon jus

Tortellini d'Anatra, Burro & Salvia

Handcrafted tortellini, slow-cooked duck ragù and sage butter cream

DESSERTS

Gelato al Pistacchio V GF

Soft-serve pistachio ice cream topped with crushed pistachios and chocolate sauce

Gelato al Fiordilatte V GF

Soft-serve fiordilatte ice cream topped with amarena cherries

Tiramisù Lava alla Stracciatella V

A delicate tiramisù unveiled by lifting a thin shell allowing a light mascarpone cream to flow over the dessert, finished with a dusting of cocoa