

GOURMET MENU

Duck foie gras with apple and chestnut

Roots and scampo

Heart of lettuce stewed at high pressure
with aroma of free-range chicken

Fagottelli "La Pergola"

Grilled cauliflower with caviar and caper leaves

Turbot with autumn scents

Venison and carrots

A fine selection of cheese from the trolley

Variation of coconut, banana and lime

Ricotta cream with marzipan, soft pistachio
and sorbet of candied orange

10 course menu

€ 260,00

or

Menu without the courses 'Grilled cauliflower', 'Selection of cheese'
and 'Variation of coconut, banana and lime'

€ 225,00

Extra charge for a course with white truffle from Alba

€ 80,00

Appetizers

Marinated scampi on cucumber and apple with aniseed gelatine

€ 69,00

Squid filled with pink shrimps on infusion of toasted shellfish with turnip tops

€ 55,00

Marinated amberjack, celeriac and black truffle

€ 59,00

Veal sweetbreads with mushrooms and pine cone infusion

€ 57,00

Duck foie gras with apple and chestnut

€ 59,00

First courses

Chestnut cream, infusion of porcini mushrooms and squid

€ 49,00

Deep-fried zucchini flower with caviar on shellfish and saffron consommé

€ 72,00

Fagottelli "La Pergola"

€ 56,00

Wholemeal "maccheroncini al ferretto" with shellfish,

smoked aubergine coulis and croutons

€ 56,00

Spaghetti "cacio e pepe" with white shrimps marinated in lime

€ 58,00

Pumpkin risotto with veal sweetbreads and coffee

€ 59,00

Main courses

Fillet of sea bass with broccoli

€ 69,00

Turbot with autumn scents

€ 69,00

Leg of lamb with goat cheese and leaves

€ 62,00

Pigeon with black salsify and seasonal mushrooms in hay

€ 65,00

Fillet of veal with chard

€ 65,00

Sirloin steak with vegetable textures

€ 98,00 (for two persons)

Cheese

A fine selection from the trolley

€ 28,00

All fish served raw has been subject to blast chilling (Reg.CE 853/04)

Guests with allergies or dietary restrictions are kindly requested to refer to the service staff for assistance
(EU Reg. 1169/2011)