

GOURMET MENU

Amberjack marinated in white balsamic vinegar with pomegranate snow

Smoked scallop tartare and red beet shell

Seafood on almond tofu

Fagottelli "La Pergola"

Composition of John Dory, squid and red shrimp in citrus fruit steam

Cod with celery sauce and curry crust

Fillet of venison on chestnut cream
with vegetables, tubers and seasonal fruit

A fine selection of cheese from the trolley

The sun...

Iced sphere of wild berries on tea cream with crystallized raspberries

10 course menu
€ 245,00

or

Menu without the courses 'Composition', 'Selection of cheese' and 'The sun'
€ 210,00

Appetizers

Crudo of prawns and John Dory on grana padano cream and pepper infusion

€ 52,00

Couscous of purple cabbage with oil-cooked scampi and mandarin sauce

€ 56,00

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

€ 52,00

Caviar on foam of dried tuna with potato chips, gems of dehydrated red beet and shiso

€ 85,00

"The fifth quarter"

€ 49,00

Duck foie gras powder

€ 52,00

First courses

Creamed artichoke soup with steamed scampi and infusion of artichokes

€ 49,00

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

€ 69,00

Fagottelli "La Pergola"

€ 49,00

Duck tortellini with pine needle infusion and porcini powder

€ 52,00

Wholemeal "maccheroncini al ferretto" with red shrimps,
smoked aubergine coulis and croutons

€ 49,00

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

€ 49,00

Black truffle risotto with horn of plenty mushrooms, apple and smoked duck foie gras

€ 59,00

Main courses

Lobster on sweet potatoes with vegetables "in pinzimonio"

€ 67,00

Fillet of John Dory in a crust of tarragon and liquorice, with pumpkin and black truffle

€ 65,00

Sea bass... "all'acqua pazza"

€ 65,00

Pigeon in woodland scents

€ 59,00

Smoked fillet of veal on celery, carrot and tomato powder

€ 59,00

Soya poached fillet of beef with garlic dandelion and wasabi purée

€ 59,00

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. 1169/2010)