

## GOURMET MENU

Composition of duck foie gras with chestnuts and figs

Smoked scallop tartare and red beet shell

Autumn garden

Fagottelli "La Pergola"

Scampo in spicy 'nduja crust with aubergine purée  
and infusion of smoked tuna

Red mullet with celery and caper sauce

Venison with crisp liquorice on polenta and persimmon

A fine selection of cheese from the trolley

Variation of coconut, banana and lime

Iced sphere of pomegranate on gianduia cream  
and cannelloni filled with salty pine-seed Chantilly

10 course menu

€ 245,00

or

Menu without the courses 'Scampo in spicy 'nduja crust', 'Selection of cheese'  
and 'Variation of coconut, banana and lime'  
€ 210,00

## Appetizers

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

€ 52,00

Marinated scampo on cucumber and apple with aniseed gelatine

€ 59,00

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

€ 52,00

Tartare of tuna with turnip and plankton purée

€ 54,00

Char-grill scented veal sweetbreads on celeriac and black cabbage

€ 49,00

Duck foie gras powder

€ 55,00

## First courses

Chestnut cream with red shrimps and infusion of porcini mushrooms

€ 49,00

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

€ 69,00

Fagottelli "La Pergola"

€ 49,00

Basil tortellini with freeze-dried mozzarella and tomato salad water

€ 49,00

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

Pumpkin risotto with veal sweetbreads and coffee

€ 53,00

## Main courses

Fillet of sea bass with fennel, orange and olives

€ 65,00

John Dory in liquorice crust on almond cream with lemon shrimps

€ 65,00

Lobster on sweet potatoes with vegetables "in pinzimonio"

€ 67,00

Pigeon in woodland scents

€ 59,00

Fillet of veal on corn cream

€ 59,00

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)