

GOURMET MENU

Composition of duck foie gras with chestnuts and figs

Marinated red shrimp with white melon, herb pesto
and hibiscus flower infusion

Winter garden

Fagottelli "La Pergola"

Red mullet with celery and caper sauce

John Dory in liquorice crust with parsnip purée and black truffle

Venison with pistachio on polenta and persimmon

A fine selection of cheese from the trolley

Variation of coconut, banana and lime

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

10 course menu
€ 245,00

or

Menu without the courses 'Red mullet', 'Selection of cheese'
and 'Variation of coconut, banana and lime'
€ 210,00

Extra charge for a course with white truffle from Alba € 90,00

Appetizers

Amberjack carpaccio with cannellini beans and white truffle from Alba
€ 130,00

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

Scallop carpaccio with smoked potato puff, egg gnocco
and white truffle from Alba
€ 130,00

Tagliolini with black salsifies, chives and white truffle from Alba
€ 130,00

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 with parsnip purée and black truffle
€ 69,00

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)