

GOURMET MENU

Duck foie gras with apple and chestnut

Shellfish with pumpkin and radicchio

Composition of mushrooms and pulses

Rabbit tortellini with carrot and chamomile scent

Red mullet with grilled cauliflower

Lobster with Savoy cabbage and juniper

Venison with polenta and black truffle

A fine selection of cheese from the trolley

Variation of coconut, banana and lime

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

10 course menu

€ 260,00

or

Menu without the courses 'Lobster', 'Selection of cheese'
and 'Variation of coconut, banana and lime'
€ 225,00

Appetizers

Scallop with artichokes and black truffle

€ 69,00

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

€ 55,00

Lightly grilled tuna with caviar and cauliflower

€ 72,00

Veal sweetbreads with curly kale and winter roots

€ 57,00

Duck foie gras with apple and chestnut

€ 59,00

First courses

Chestnut cream with shellfish and infusion of porcini mushrooms

€ 49,00

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

€ 69,00

Fagottelli "La Pergola"

€ 56,00

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

€ 53,00

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

€ 49,00

Pumpkin risotto with veal sweetbreads and coffee

€ 57,00

Main courses

Fillet of sea bass with fennel, orange and olives

€ 67,00

Turbot with asparagus and codium

€ 65,00

Venison with polenta and black truffle

€ 69,00

Pigeon with peanut-crusted black salsify and port-scented snow

€ 62,00

Fillet of veal with chard

€ 62,00

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)