

GOURMET MENU

Duck foie gras with apple and chestnut

Roots and scampo

Composition of mushrooms and pulses

Fagottelli "La Pergola"

Grilled cauliflower with caviar and caper leaves

Turbot with winter 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

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 winter 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)