Starters

PRAWNS
Veal tongue and Buffalo Mozzarella cheese

BLUE LOBSTER
Traditional Pappa al pomodoro, ricotta cheese and levisticum

LOCAL ORBETELLO EEL
Foie gras and fennel

VENISON
Currant, pumpkin and mixed wild salad

POTATO
Porcini mushrooms, Provola cheese and summer truffle
First Courses

HANDMADE FARFALLE PASTA
Baby squid and chanterelles

HANDMADE FAGOTTI PASTA
Duck, Parmesan and shrimps

RISONE PASTA
Artichoke and lemon balm

HANDMADE FONTINA BOTTONI PASTA
Chicory and summer truffle

RISOTTO ALLA ROBERTO
Saffron and caviar
Main Courses

RED MULLET
Black salsify, shiso, clams and prawns

PEZZOCNA SEA BREAM
Italian Parmigiana and “Acqua Pazza”

SCALLOPS
Crunchy pork cracker, apple and soft mashed potatoes

BALFECÒ TUNA
Endive, Yakitori and Bearnaise sauce

VEAL CHEEK
Mushrooms and corn creamy sauce

CHIANINA ENTRECÔTE
Dark potato and sour cream

PIGEON
Foie Gras, pak-choi, hazelnut and Campari sauce