

Starters

PRAWNS

Veal tongue and Buffalo Mozzarella cheese

BLUE LOBSTER

Traditional Pappa al pomodoro, ricotta cheese and levisiticum

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

PEZZOGNA SEA BREAM

Italian Parmigiana and “Acqua Pazza”

SCALLOPS

Crunchy pork cracker, apple and soft mashed potatoes

BALFEGÒ 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