

Tasting Menù

Blind Menù: 6 Courses Tasting by the Chef **Cristian Sempini** 55,00

Starters

Marchigiana I.G.P. Carpaccio with Foie-gras, Tamarind and Hazelnuts 18,00

Marchigiana I.G.P. **Tartar** with mustard and honey 20,00

Carrots flan, Taleggio cheese and crispy ham 13,00

Pecorino Cheese mousse, wafers, walnuts and green tomato jam 8,00

Pink Veal, Tuna mayonnaise, coffee powder and toasted hazelnuts 15,00

Carpaccio of Raw Red Shrimp from **Mazara del Vallo** and mango gel 20,00

Cheese selection by Renato Brancaleoni 20,00

Prosciutto of Parma S. Ilario 24 months 16,00

Patanegra Cinco Jotas 100% iberico

Prosciutto knife cutted 35,00 / ½ porz. 18,00

Paleta 28,00 / ½ porz. 15,00

First Dishes

Tagliatella with Ragù	13,00
Spaghetti "Gentile" with tartare and anchovy	16,00
Cappellacci of patanegra, fondue of Parmigiano Reggiano and traditional balsamic vinegar extra-old	18,00
Braised veal Raviolino , marrow cream, cooking stock and caramelized turmeric	16,00

Seconds Dishes

Pork fillet at low temperature, braised pepper, cream of gorgonzola cheese and sweet and sour sauce	16,00
Asado of Marchigiana low temperature cooked with smoked barbecue sauce and cheves mayonnaise	18,00
Angus scottona sliced beef	24,00
Porchetta Rabbit, Celeriac, Spinach and veal stock	18,00
Low temperature cooked cod , taggiasca olive, milk mayonnaise and tomato powder	23,00

Aged 30 Days

T-bone or Rib of Chianina I.G.P. Scottona	L'etto 7,00
T-bone or Rib of Marchigiana I.G.P. Scottona	L'etto 6,50
T-bone or Rib of Angus Abardeen Scozia	L'etto 8,00
Wagyu Australia sirloin	L'etto 20,00

Aged 60 Days

Rib of Marchigiana I.G.P. Scottona	L'etto 8,50
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Side Dishes

Roasted Potatoes with aromatic herbs	5,00
Herbs, Stir-fried	5,00
Steamed green beans, tomato cream, and goat chees	8,50
Mixed salad	5,50

Desserts

Zuppa Inglese	7,00
Tiramisu	7,00
Pistachio Parfait, chocolate crumble and raspberry	7,00
Raspberry bavarian cream	7,00
Apple Sorbet. Rum crumble, white chocolate cream and caramelized pistachio	7,00
Mix of dry pastries	8,00
Chocolat soufflé with vanilla ice-cream	8,00

Cover charge 4,50

Entrée, bread with sourdough and breadsticks of our production

ALLERGENS

For any information on substances and allergens

It is possible to consult the appropriate documentation that will be provided, on request, by the room staff.