

RADICI

Scampi Bon Bon, Trentino-Style "Fresella"
and Green River Peppers

Tagliolini with Smoked Butter, Nettles
and Mussels

Gazzani Rice, Linor Cheese from
"Caseificio Sicherhof",
White Figs and Venison Ham

Chargrilled Duck, Vesuvian Apricots,
Annurca Apple Compote,
Red Cabbage and Currants

Crusted Alpine Char with Puttanesca
Flavours and Neapolitan vegetable stew

Our Reinterpretation of Lemon

ALPEGGIO VESUVIANO

Tomatoes and Wild Berries

Stuffed Bottoni Pasta with "Vegetable
Goulash", Vegetable Jus
and Alpine Trentingrana Cheese

65°C Egg, Neapolitan Soffritto, Bay Leaf
and Sicherhof 1905 Cheese

Vesuvian Sacher Cake

RADICI €105 per person

Wine pairing 50

Drink pairing 35

ALPEGGIO VESUVIANO €55 per person

Wine pairing 40

Drink pairing 25

*(menus include: snacks, bread, cover charge
and petit fours)*

Tasting menus must be identical for all guests at the same table.
Wine and drink pairings are available in the wine and beverage list.

For any allergies and/or intolerances, please inform our dining room staff.

Prices are stated in Euro

FROM THE FIRST LIGHT... TO THE STARRY NIGHT

TRAMONTO

<i>TOMATOES AND WILD BERRIES</i>	22
<i>SCAMPI BON BON, TRENINO "FRESELLA" AND GREEN RIVER PEPPERS</i>	30

CREPUSCOLO

<i>TAGLIOLINI, SMOKED BUTTER, NETTLES AND MUSSELS</i>	26
<i>GAZZANI RICE, LINOR CHEESE "CASEIFICIO SICHERHOF", WHITE FIGS AND VENISON HAM</i>	28
<i>STUFFED BOTTONI PASTA WITH "VEGETABLE GOULASH", VEGETABLE JUS AND ALPINE TRENTINGRANA CHEESE</i>	24

MEZZANOTTE

<i>CHARGRILLED DUCK, VESUVIAN APRICOTS, ANNURCA APPLE COMPOTE, CABBAGE AND RED CURRANTS</i>	36
<i>ALPINE CHAR EN CROÛTE WITH PUTTANESCA SAUCE AND NEAPOLITAN VEGETABLE STEW</i>	38
<i>65°C EGG, NEAPOLITAN SOFFRITTO, BAY LEAF AND SICHERHOF 1905</i>	22

ALBA

<i>OUR REINTERPRETATION OF LEMON</i>	18
<i>VESUVIAN SACHER CAKE</i>	18

Minimum 2 courses per person.

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