

AUTUMN TASTING MENU

QUAIL "BREAST AND LEG", QUAIL'S EGG,
FOIE GRAS PARFAIT, CAULIFLOWER AND COFFEE VINAIGRETTE

SAVOY CABBAGE, POTATOES, FOIE GRAS, SOUR CREAM AND RED ONION

GRAGNANO'S HALF PACCHERI PASTA, CELERIAC,
LOBSTER SAUCE, LEMON VERBENA

SALT COD, LEAF CABBAGE, SWEET GARLIC
WHOLE WHEAT BREAD AND MUSTARD ZABAGLIONE

VANILLA CAKE, PLUMS AND TANGERINE

MENU EURO 100
INCLUDING WINE COMBINATION EURO 130

"TRADITION" TASTING MENU

EGG, POTATO,
BAGOSS CHEESE AND BLACK TRUFFLE

RISOTTO "ACQUERELLO", AQUILA'S SAFFRON
MONKFISH MARROWBONE, LICORICE AND LEMON

RAVIOLI STUFFED WITH GENOVESE STEWED PORK,
BLACK SALSIFY, CHOCOLATE AND BEER

SHI DRUM, PURPLE POTATOES, CAPERS,
CELERY AND PIZZAIOLA SAUCE

"GIANDUIA" AND RASPBERRIES

MENU EURO 95
INCLUDING WINE COMBINATION EURO 125

Executive Chef: Andrea Aprea
Restaurant Manager: Nicola Ultimo

STARTERS

BRITTANY LOBSTER, WILD BROCCOLI,
BUFFALO RICOTTA CROQUETTE
KALUGA AMUR CAVIAR
45

SCALLOP, GREEN APPLE, GINGER
BUFFALO'S MILK YOGURT AND BOTTARGA
26

MY VEGETABLE GARDEN
24

EGG, POTATO,
BAGOSS CHEESE AND BLACK TRUFFLE
27

QUAIL "BREAST AND LEG", QUAIL'S EGG,
FOIE GRAS PARFAIT, CAULIFLOWER AND COFFEE VINAIGRETTE
25

FISH

TURBOT, JERUSALEM ARTICHOKE, CHICORY HEARTS,
HAZELNUT AND BEETROOT GAZPACHO
35

SHI DRUM, PURPLE POTATOES, CAPERS,
CELERY AND PIZZAIOLA SAUCE
33

SALT COD, LEAF CABBAGE, SWEET GARLIC
WHOLE WHEAT BREAD AND MUSTARD ZABAGLIONE
34

SEAROBIN IN "GUAZZETTO", BATAVIAN ENDIVE,
BLACK OLIVES, CARDOONS AND WATER-WEEDS CONSOMMÈ
35

PASTA AND SOUP

GRAGNANO'S HALF PACCHERI PASTA, CELERIAC,
LOBSTER SAUCE, LEMON VERBENA
27

LINGUINI PASTA IN RED CABBAGE SAUCE
BURRATA CHEESE, HERRING AND PINE NUTS
23

SPAGHETTONI, CACIO CHEESE, BLACK PEPPER, CRESS AND WILD ONION
22

RISOTTO "ACQUERELLO", AQUILA'S SAFFRON
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RAVIOLI STUFFED WITH GENOVESE STEWED PORK,
BLACK SALSIFY, CHOCOLATE AND BEER
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SAVOY CABBAGE, POTATOES, FOIE GRAS
SOUR CREAM AND RED ONION
23

MEAT

SIRLOIN OF "SANATO" VEAL, BLACK CARROT
SHALLOT AND DRIED FIGS
38

BLACK PIG'S NECK, CORN SALAD ROOT
"ANNURCA" APPLE, WALNUTS AND "NOCILLO" LIQUOR
32

DEER SIRLOIN, PUMPKIN
TURNIPS AND PINE NUTS PESTO
38

"BREAST AND THIGH" OF GUINEA FOWL, PARSNIPS
RED PEPPER AND POPLAR MUSHROOMS
33

DESSERT WINES BY THE GLASS

COLOSI
SECCA DEL CAPO SALINA I.G.T.
(MALVASIA DELLE LIPARI)
9

DONNAFUGATA
BEN RYE PASSITO DI PANTELLERIA D.O.C.
(ZIBIBBO)
13

FALESCO
POMELE I.G.T.
(ALEATICO)
10

MACULAN
TORCOLATO BREGANZE D.O.C.
(VESPAIOLA, FRIULANO, GARGANEGA)
11

DESSERTS

DARK CHOCOLATE FONDANT, CARAMEL
LEMON AND PINK PEPPER
16

BROILED COFFEE CUSTARD, BANANA, BON BON AND JAVA PEPPER
16

RHUBARB, OLIVE OIL BISCUIT, WHITE CHOCOLATE AND PEANUTS
16

VANILLA CAKE, PLUMS AND TANGERINE
16

“GIANDUIA” AND RASPBERRIES...
16

BLACKBERRIES, YOGHURT, PISTACHIOS AND LAPSANG SOUCHONG TEA INFUSION
16

CHEESES

GOAT ROBIOLA FROM ROCCAVERANO WITH RAW MILK D.O.P.

AGED TALEGGIO FROM VALSASSINA

SEMI SEASONED PECORINO FROM PIENZA

PARMIGIANO REGGIANO “VACCHE ROSSE” 36 MONTHS

GORGONZOLA 150 DAYS

SELECTION OF THREE CHEESES
15

SELECTION OF FIVE CHEESES
20

VUN SUGGESTIONS

FOR YOUR LUNCHEON, IN ADDITION TO THE WINTER MENU,
OUR CHEF ANDREA APREA IS OFFERING A WEEKLY SELECTION OF THE FRESHEST PRODUCTS FROM
THE MARKET

**CHOICE OF TWO DISHES, DESSERT, WATER AND COFFEE
52 EURO**

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KALUGA AMUR CAVIAR
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SCALLOP, FENNEL, GINGER
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EGG, POTATO,
BAGOSS CHEESE AND BLACK TRUFFLE
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