

SET MENU

An ode to the bright flavours of the season, expressed through Massimo Bottura's playful take on Italian cuisine.

ANTIPASTI

4AM IN RICCIONE

Traditional homemade piadina, squacquerone, 24 months aged Prosciutto di Parma, rocket pesto

OR

ANGUILLA

Glazed eel, green apple, radicchio, Villa Manodori balsamic vinegar

SECONDI

STRICCHETTI AL RAGÙ

Traditional stricchetti pasta with hand-chopped Wagyu cheek ragù

OR

SPAGHETTI ALLA MARINARA

Spaghetti cooked in tomato marinara reduction, smoked sardines, garlic confit, fresh oregano

OR

COTOLETTA '2000

Golden fried veal chop cutlet, "tonnata" mayonnaise, veal jus, green leaf salad

OR

PESCE IN GRATELLA

Grilled flounder, lemon sabayon, monk's beard, capers

CHEF'S FAVOURITE PRE DESSERT +20

TORTELLINO

DOLCI

TIRAMISUBITO

Tradition in evolution: mascarpone, coffee, cacao

OR

COCCO BELLO

Pineapple salad, lemon and mint sorbet, foamy coconut, kaffir lime meringue

118

WINE PAIRING +55

3 Glasses