

Tasting Menu
“I Classici”

*“In the end what should remain is the flavor of the raw materials.
This is our daily challenge in the kitchen.”*

Katia Maccari



Chef Entrée

Quail and foie gras

Vinsanto, rhubarb

G, *,#

Potato's Bottoncini

Pecorino cheese, red onion, truffle

A,C,G,I,#

Nobile Wine risotto

pigeon, livers, coffee

G,I,L,#

Chianina and Truffle

foie gras crème brûlée

C,G, J, *,#

Waiting for dessert...

Soufflé

vanilla ice cream

A,C,G,#

Mignardises

€ 130.00

List of allergenic ingredients used in this place and present Annex II of the EU Reg. No. 1169/2011 “substances or products causing allergies or intolerances“

- A. Cereals containing gluten, their derivative strains and by-products^{*1}
- B. Crustaceans and products based on shellfish
- C. Eggs and by-products
- D. Fish and products based on fish
- E. Peanuts and peanut-based products
- F. Soy and soy-based products
- G. Milk and dairy products (lactose included)
- H. Fruits in shell and their by-products^{*2}
- I. Celery and products based on celery
- J. Mustard and mustard-based products
- K. Sesame seeds and sesame seeds-based products
- L. Sulphur dioxide and sulphites^{*3}
- M. Lupine and lupine-based products
- N. Molluscs and products based on molluscs

^{*1} i.e. wheat, rye, barley, oat, emmer, kamut

^{*2} in concentrations above 10 mg/kg

^{*3} i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts

***FROZEN PRODUCTS:** DISHES MARKED WITH (*) ARE PREPARED WITH RAW MATERIALS FROZEN OR FROZEN AT ORIGIN

THERMAL ABATEMENT: IN COMPLIANCE WITH THE CURRENT NATIONAL FOOD SAFETY REGULATIONS, WE INFORM YOU THAT ALL THE FRESH PRODUCTS ON THE MENU MAY HAVE BEEN SUBJECTED TO A PROCESS OF THERMAL ABATEMENT, EVEN NEGATIVE.



Vegetarian



Vegan



