

La carta

Contemporary starters

Saor in pumpkin! Erbs and baccalà mantecato € 25

Antica Corte Pallavicina Culatello 36 months aging and vegetables € 35

Soft potatoes, crab and finger lime € 30

Meat carpaccio, foie gras and grilled aubergines € 35

Red king prawns wafer and salad € 35

Sea urchins and avocado € 30

First courses around the Italian culture

Ravioli del plin with meat sauce € 25

Beetroots risotto with gorgonzola sauce € 30

Fusilli with green sauce of borage, botoli and mint € 30

Bigoli with smoked eel and fennel leaves € 35

Main courses with seasonal garnishes

Smoked squid and ink sauce € 40

Umbrine fillet, spring onion and sorrel leaves € 40

Iberico pork plumas with oyster green sauce € 40

Roasted pigeon with schallot and red fruits € 45

Veal sweetbread, kumquat, bay and vinegar scarola salad € 45

Selection of italian cheeses € 30

Degustazioni

"The love for the life is also wish of eat it"

Enrico Bartolini' classics

Welcome with play of tastes and consistences

Soft potato, capers, crab and finger lime

Beetroots risotto with gorgonzola sauce

Veal cheek with braised sauce

Pre dessert

Hazelnut ice cream with lukewarm chocolate cream

€ 90 without drinks

GLAM Tasting menu

8 instinctive tastes

€ 110 without drinks

Dessert

Hazelnut ice cream with lukewarm chocolate mousse

Crema bruciata

Tiramisù

Pistachio, amaretto biscuit and cherries

€ 15



Tasting menus recommended for all the table

Water € 5
Coffee € 3