

S T A R T E R S
SERVED FAMILY-STYLE

Tuna Carpaccio with tomatoes, cilantro,
pickled chilis and Capperini

Pan-fried wild broccoli with basil
Hollandaise sauce and Pecorino Romano

Classic beef tartare, made from chopped raw
beef, Capperini and creamy egg yolk

Burrata with tomatoes,
seasonal berries and herbs

Vitello tonnato, sliced veal and tuna
with creamy sauce

M A I N C O U R S E
FOR CHOICE OF EACH GUEST

Charred cabbage with black truffle

Northern cod with cauliflower purée,
tomatoes, and Kalamata olives

Tender octopus with tomatoes,
basil and parsley

Lamb shoulder, slow-roasted
in Barolo wine with aromatic herbs

Ribeye steak and Tuscan potatoes
with rosemary and garlic, minimum 1 kg

D E S S E R T
SERVED FAMILY-STYLE

Tiramisù with fresh farmer's Mascarpone
from Brescia, Lombardy

PRICE
APPROXIMATELY
€83
per person

*excluding wine and beverages

STARTERS

SERVED FAMILY-STYLE

Tuna Carpaccio with tomatoes, cilantro,
pickled chilis and Capperini

Pan-fried wild broccoli with basil
Hollandaise sauce and Pecorino Romano

Classic beef tartare, made from chopped raw beef,
Capperini and creamy egg yolk

Burrata with tomatoes, seasonal berries and herbs

Vitello tonnato, sliced veal and tuna
with creamy sauce

PASTA

SERVED FAMILY-STYLE

Tortelli with Burrata and truffle

MAIN COURSE

FOR CHOICE OF EACH GUEST

Charred cabbage with black truffle

Northern cod with cauliflower purée,
tomatoes, and Kalamata olives

Tender octopus with tomatoes, basil and parsley

Lamb shoulder, slow-roasted
in Barolo wine with aromatic herbs

Ribeye steak and Tuscan potatoes
with rosemary and garlic, minimum 1 kg

DESSERT

SERVED FAMILY-STYLE

Basque burnt cheesecake

Airy meringue with mango and passionfruit

Lavender Panna Cotta with blueberry compote

Tiramisù with fresh farmer's Mascarpone from Brescia

PRICE APPROXIMATELY
€105
per person

*excluding wine and beverages

APERITIVO

Crunch Cucumber, Cream Cheese,
Black Caviar and Chives

Selection of cured meats

Olives

STARTERS

SERVED FAMILY-STYLE

Tuna Carpaccio with tomatoes, cilantro, pickled chilis
and Capperini

Pan-fried wild broccoli with basil Hollandaise sauce
and Pecorino Romano

Classic beef tartare, made from chopped raw beef,
Capperini and creamy egg yolk

Burrata with tomatoes, seasonal berries and herbs

Vitello tonnato, sliced veal and tuna
with creamy sauce

PASTA

SERVED FAMILY-STYLE

Tortelli with Burrata and truffle

MAIN COURSE

FOR CHOICE OF EACH GUEST

Charred cabbage with black truffle

Northern cod with cauliflower purée, tomatoes,
and Kalamata olives

Tender octopus with tomatoes, basil and parsley

Lamb shoulder, slow-roasted in Barolo wine
with aromatic herbs

Ribeye steak and Tuscan potatoes
with rosemary and garlic, minimum 1 kg

DESSERT

SERVED FAMILY-STYLE

Basque burnt cheesecake

Airy meringue with mango and passionfruit

Lavender Panna Cotta with blueberry compote

Tiramisù with fresh farmer's Mascarpone from Brescia

PRICE APPROXIMATELY
€126
per person

*excluding wine and beverages