

Starters

CAMELIZED PUFF PASTRY

with tomato, cream and burrata ice cream

16-

GALLINA IN CANAVERA

mustard apple cream, sweet and sour vegetables

18-

EGGPLANT BATTUTA

sesame and robiola crackers

16-

PORK RIB

stripped and glazed, grilled oil, onion and peppers

18-

First courses

COLD LINGUINA

rocket pesto, almonds, lamb tartare

21-

GRILLED RAVIOLO

smoked tomato and burrata stracciatella

16-

LETTUCE RISOTTO

sheep's ricotta and lamb coratella

16-

RICOTTA GNOCCHI

courgettes and wild herbs

16-



Main courses

BAKED GUINEA FOWL

in bread crust (for 2 people, subject to availability)

66-

SUFFOLK LAMB

roasted and flavored with mint

27-

CHICKEN 150 DAYS IN THE COURTYARD

smoked with hay

25-

DANISH PORK

fried and tomato jam

25-

WELLINGTON RED ONION

marinated chard, mushrooms and soya

22-

❖ FROM THE HARVEST

VENETIAN POTATOES

with herbs

5-

VEGETABLES OF THE GARDEN

5-

