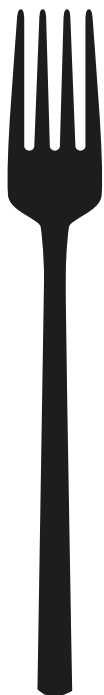


# MENU DEGUSTAZIONE



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## DEGUSTAZIONE DI MARE SEAFOOD TASTING MENU

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### Entrée dello chef

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Chef's entrée

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### Capésante\* al burro di cacao, crema di zucca Hokkaido e porcino

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Cocoa butter scallops, Hokkaido pumpkin cream and porcini mushrooms

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### Ravioloni ripieni di gamberi e capésante, bisque al cardamomo, mini pak-choi arrosto e mandorle

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Ravioloni stuffed with prawns and scallops, cardamom bisque, mini roasted pak-choi and almonds

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### Baccalà islandese in oliocottura, crema di porcini e patate e crumble soffiato alla liquirizia

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Icelandic cod with porcini and potato cream and liquorice puffed crumble

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### Lemon e Gin con spuma di cocco e burro di arachidi

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Lemon and Gin with coconut foam and peanut butter

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**€ 75 a persona, vino escluso - Minimo 2 pax**  
€ 75 per person, wine excluded - Minimum 2 pax

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