

Menu:

Starters

- Timbale of bucatini, basil-pistachio pesto, mortadella bologna, tomato confit, stracciatella
- Tuna tataki and its tartare, braised onions, sweet-sour onions, wild herbs coriander, and ponzu and hazelnut butter sauce
- Tortino with artichokes, nutmeg, Camamber Altotesino fondue

First courses

- Cannelloni with Neapolitan ragu, leek cream, pork bottom, dill oil, hazelnut crumble
- Risotto with cream of yellow pachino, prawn tartare, stracchino emulsion
- Ravioli filled with burrata, mint, aubergine cream, marjoram and puntarella

Second courses

- Lamb chump marinated in mountain herbs, cream of champignon mushrooms with mustard, potato millefeuille, lamb fond, braised shallot cream
- White trout fillet, miso cream, chive oil, turnip swede and puffed buckwheat
- Baked diced celeriac, celeriac mousse, pecans, curry

Desserts

- Montblanc cake, dark chocolate, meringue, pomegranate sorbet
- Sicilian Cassata 3.0