

HONNI SOIT QUI MAL Y PENSE

Meat Tasting Menu 20 Ora d'aria's years Our most iconic dishes

Seasonal Welcome

 $Beef \ tartare, \ grilled \ watermelon, \ capers \ in \ balsamic \ vinegar$ $Poached \ organic \ egg, \ zucchine \ and \ basil \ cream, \ anchovies$ $Risotto \ with \ Guinea \ fowl \ reduction, \ guinea \ fowl \ patè \ and \ black \ truffle$

Bistecca not bistecca, burned bell pepper salad Honey semifreddo, yogurt and starry anise

90€ per person (all members of the table) Free choice of 3 dishes 70€ per person

You can add a Cheese selection for 20€ per person

Covert charge is 10€ per person and includes Evo Oil, Anchovies Butter, Breads and patè of the day

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Fish Tasting menu

Fish during summer time, light and simple

Seasonal Welcome

Tuscan tiger prawns with lard, sicilian vegetable caponata

Eggplant and thyme ravioli, mozzarella foam, confit tomato

Tagliolini with lobster and black truffle ragù

 ${f B}$ lack cod, zolfini beans, rosemary and raisins

Double-cream ice cream, fresh berries, salted caramel

90€ per person (all members of the table) Free choice of 3 dishes 70€ per person

You can add a Cheese selection for 20€ per person

Covert charge is 10€ per person and includes Evo Oil, Anchovies Butter, Breads and patè of the day