

Appetizers

Grilled new vegetables from the “Caffè” Moscato Secco “esCAMOtagé” Piemonte doc 2023 Guido Vada	€ 18,00 € 8,00 🍷
Fried poached egg, Cheese Fondue, green Asparagus and Red Potatoes Metodo classico extra brut 2018 Sergio Barale	€ 18,00 € 10,00 🍷
Roasted ‘Squid, crispy vegetables and “smoked” Pepper cream Gewurztraminer Vallagarina igt 2024 De Tarczal	€ 22,00 € 8,00 🍷
Steamed Turbot fish carpaccio with Tomato concassé, fresh Capers, Taggiasche Olives and oriental sprouts Arneis Langhe docg 2023 Marco Porello	€ 26,00 € 8,00 🍷
Purple ‘Shrimp, ‘Scampi, raw Cuttlefish and fried Oyster Verdicchio dei Castelli di Jesi doc Classico Superiore 2023 Villa Bucci	€ 35,00 € 9,00 🍷
Our “Vitello Tonnato” Nebbiolo Langhe doc 2022 Marco Porello	€ 20,00 € 8,00 🍷
Raw Veal tartare Puntarelle and “Bagna Cauda” Valpolicella “Il Valpo” doc 2023 La Giuva	€ 20,00 € 8,00 🍷

First courses

Spaghetti alla Chitarra Caffè delle Rose with “Pomodoro e Basilico” Grignolino Monferrato Casalese doc 2023 Oreste Buzio	€ 18,00 € 8,00 🍷
Spaghetti alla Chitarra “Cacio, Pepe, Katsuobushi” Vermentino di Sardegna doc “Saldenya” 2023 Podere Guardia Grande	€ 22,00 € 8,00 🍷
Tagliatelle with Octopus, Taggiasche Olives, Confit Cherry Tomatoes and Broad Beans cream Lugana doc “Sarah’s” 2023 Fattori	€ 22,00 € 8,00 🍷
Ricotta cheese and Beet Gnocchi, roasted Rabbit, green Asparagus, Red Onion and Taleggio Fondue Vespolina “Maria” Colline Novaresi Doc 2023 F. Brigatti	€ 20,00 € 8,00 🍷
Plin Ravioli, Meat Broth, with spices, braised spring Onion, Shiitake Mushrooms and Crispy Oriental Suckling Pig Isola dei Nuraghi Cagnulari doc 2023 L’Alghe’	€ 22,00 € 9,00 🍷
Acquerello Risotto with green Asparagus, Pink Prawns and Toasted Almonds Passerina delle Colline Pescaresi igt 2023 Ciavolich	€ 22,00 € 8,00 🍷

Main courses

Roasted Turbot fish with Lime scented Spring Onions, Ginger and Sweet Potatoes Sauvignon Blanc A.A doc 2023 Laimburg	€ 30,00 € 9,00
Grilled 'Octopus with Potatoes, leeks, raisins and toasted Almonds Chardonnay igt Toscana "In Avane" 2024 San Felice	€ 28,00 € 9,00
Grilled Zander with Tomatoes sauté, Taggiasche Olives, Cappers and Fennel cream Gavi docg "Il Doge" 2023 Broglia	€ 28,00 € 8,00
Crispy suckling Pig with Honey and soy sauce, Field herbs and puffed Potatoes Barbera d' Alba doc 2023 G. Alessandria	€ 26,00 € 8,00
Veal fillet, Foie Gras, Grilled Asparagus, Potatoes and Red Porto Sauce Montepulciano d'Abruzzo doc 2022 Ciavolich	€ 35,00 € 8,00
Cheese selection "Caffè delle Rose"	€ 17,00

Tasting Menù "Tradizione"

Amuse-Bouche
Delicate Lake Fish in "Carpione" sour e Vegetables
"Vitello Tonnato"
Ravioli del Plin with cooking sauce and aged Parmesan shavings
Crispy Suckling Pig with Honey and Soy Sauce, Field Herbs, and Puffed Potatoes
Warm Ratafià Zabaglione with Fiordilatte Ice-cream
€ 65,00 per person
4 wine glasses pairing selected by our sommelier € 38,00
*** Tasting Menu is served for all the table guests **

Desserts

"Tiramisù" Caffè delle Rose	€ 9,00
Warm Ratafià zabaione with fiordilatte ice-cream	€ 9,00
Caramelized Walnut Semifreddo and White Chocolate	€ 10,00
Meringue mascarpone with mango and red fruits	€ 10,00
Brownie with chocolate, hazelnuts, salt caramel and giandua ice cream	€ 10,00
Sorbet "Caffè delle rose"	€ 6,00

Dessert pairing wines

Sauternes Cru Classé s.a. Chateaux Haut Coustet	€ 10,00
Passito di Pantelleria doc "Zighidi"	€ 8,00
Pedro Ximenes "Don Px" s.a. Bodegas Toro	€ 9,00
Moscato d'Asti DOCG 2023 Paolo Saracco	€ 7,00

Cover charge € 3,50

For more information on substances or products that cause allergies, it is possible to consult the appropriate documentation that will be provided on request by the staff.

EC Reg. 853/2004 marked the products purchased with ' abatement on board a fishing boat.

To ensure the natural freshness and healthiness some products are subjected to rapid blast chilling.