

We wanted to create a distinctive dining experience showcasing our culinary ambition
and the best ingredients the season has to offer

E Xpression

A sequence of free-hand creations for who is willing to explore in depth our gastronomic intentions

X 6

Six dishes Euro. 100

A selection of four glasses of wine for pairing Euro.60

X 10

Ten dishes Euro. 130

A selection of six glasses of wine for pairing Euro.90

Our menus are realized for the entire table due to their complexity.

*EX*pression to share....

A series of unique dishes created with a distinctive feeling in mind, the joy of sharing around the table.

*EX*pression to share are single servings.

One or more servings can be shared among the guests at the table.

Lamb tartare, oyster emulsion and spicy capsicum powder
29,00

Savoy cabbage, snails, bay leaf
Risotto and robiola cheese
28,00

Smoked Wagyu beef, peanut puree and Aubergine
42,00

Malaga 2.0
25,00

Starter

Carbonara egg 65°

28,00

Duck's liver, beetroot, blueberries and truffle

30,00

Raw red prawns " pisco sour"

Lulo, cucumber and marjoram

30,00

Mushrooms, crispy flax seeds and blue cheese

27,00

Raw tuna and herbs

wrapped in chard leaves

(to be eaten with your hands)

30,00

Rice and Pasta

Pasta tomatoes, anchovies, buffalo cream and lovage

29,00

“Encased” risotto

mushrooms and hazelnut

30,00

Anti-Pasta

Gobbetti shrimps and razor clams

30,00

Chicken liver ravioli

Hazelnut broth and truffle

32,00

Fish soup ravioli

seafood two ways

29,00

Main course

Eel from Comacchio

crushed spelt and carpione sorbet

38,00

Lobster and grilled black cabbage

Caper leaves, lemon and celery roots

45,00

Lamb and mole

Lattuce and lemon's chia seeds

38,00

Squab in corn leaf

blueberries and truffle

38,00

Smoked Wagyu beef, peanut puree and Aubergine

42,00

Dessert

Yuzu, almond and chamomille

20,00

Apple, pine nuts and jasmine blossom

20,00

Black forest 2016

20,00

Mango, almond and lemon balm

20,00

Malaga 2.0

25,00