

From the Palate to the Heart.

At first it arouses your curiosity.
Then it seduces and surprises you.
In the end it wins over your heart.

Our menu embodies our passion for food,
it is made of love and falling in love,
which we want to share with you.

It is the pleasure of knowing, together,
that eating is a true joy for the palate,
and also, a matter of love.

THE KITCHEN TEAM

MATTEO METULLIO, DAVIDE DE PRA
FABIO SANTO
LORENZO MAISTRI
ALESSANDRO ROSATO
CRISTIANO PACCHIELE
NICOLA PELIZZARO
GABRIELE TOSO
KEVIN FEJZULLAI
RAFIQ CHOWDHURY
BOZIDAR PAUNOVIC

THE FRONT OF HOUSE

ELENA BRUSSA TOI
MANUELE DUSE
ALESSANDRO FARINA
JACKELIN JABIEN
FATMIR REXHAJ
TOMMY METWALLY
OKSANA TYSHCHENKO
MARTINA MURER

WATER 5 € | ILLY PERSONAL BLEND 4 € | ILLY PERSONAL BLEND CHEMEX 6 €

Tasting menu

OUR CLASSICS

170 €
without wines

Available for the whole table only

SCAMPO E ANIMELLA, 2016

Scampi, fried sweetbread, smoked potatoes foam, liquorice

LE LUMACHE, 2017

Snails, smoked sturgeon, sweet garlic, frisella, parsley water, coconut and curry

L'HARRYSOTTO, 2014

Risotto, tomato water, plankton, anchovies, basil, capers

IL TORTELLO, 2016

Tortello filled with Italian bollito meat, caper, parsley, bell peppers, soy consommé

IL MERLUZZO, 2015

Black cod from Alaska, miso, daikon, Jerusalem artichoke, curly endive, wild fennel

IL PICCIONE, 2013

Pigeon, eel, endive, apricot and lime mostarda

IL LIMONE, 2015

Lemon soup, extra virgin olive oil, pineapple, chamomile

Wine pairing

70 €

INTERACTIONS
Matteo & Davide

130 €
without wines

LE LUMACHE, 2017

Snails, smoked sturgeon, sweet garlic,
frisella, parsley water, coconut and curry

LA FREGOLA

Fregula with hen and ginger broth, mantis shrimps, tarragon, pink peppercorn

IL RISOTTO

Risotto, wasabi, lobster, livers, balsamic vinegard

CAPRIOLO E FOIE GRAS IN TWO COURSES

Roe deer, foie gras sauce, potatoes purée, baby spinach

Roe deer tartare, foie gras flakes, caviar, cold green tea broth

ORZO, NOCCIOLA E LIQUIRIZIA

Barley mousse, hazelnut ice cream, liquorice, smoked cocoa

Wine pairing

60 €

SEA, SEA, SEA

130 €
without wines

LA RICCIOLA

Amberjack, horseradish salted bavarois, apple, celery, sesame, tapioca chips

INSALATA DI MARE

Raw squid, marinated red prawn, mussels, scallops,
spicy stew, polenta, marjoram

LO SPAGHETTINO

Lukewarm spaghetti, butter, oysters, lime, chive, chestnut smoke

IL ROMBO

Turbot, sea urchins, seafood from Trieste gulf,
black garlic, oregano, green asparagus

PERA E FORMAGGIO

Pears, robiola cheese, orange and saffron honey

Wine pairing

50 €

À la carte menu

À la carte menu available for a minimum of 3 courses per person

Starters

LA RICCIOLA 37 €
Amberjack, horseradish salted bavarois, apple, celery, sesame, tapioca chips

INSALATA DI MARE 37 €
Raw squid, marinated red prawn, mussels, scallops,
spicy stew, polenta, marjoram

SCAMPO E ANIMELLA, 2016 37 €
Scampi, fried sweetbread, smoked potatoes foam, liquorice

LE LUMACHE, 2017 35 €
Snails, smoked sturgeon, sweet garlic,
frisella, parsley water, coconut and curry

First courses

L'HARRYSOTTO, 2014 Risotto, tomato water, plankton, anchovies, basil, capers	30 €
LO SPAGHETTINO Lukewarm spaghetti, butter, oysters, lime, chive, chestnut smoke	30 €
LA FREGOLA Fregula with hen and ginger broth, mantis shrimps, tarragon, pink peppercorn	30 €
IL RISOTTO Risotto, wasabi, lobster, livers, balsamic vinegard	33 €
IL TORTELLO, 2016 Tortello filled with Italian bollito meat, caper, parsley, bell peppers, soy consommé	30 €

Second courses

IL MERLUZZO, 2015 Black cod from Alaska, miso, daikon, Jerusalem artichoke, curly endive, wild fennel	42 €
IL ROMBO Turbot, sea urchins, seafood from Trieste gulf, black garlic, oregano, green asparagus	42 €
IL PICCIONE, 2013 Pigeon, eel, endive, apricot and lime mostarda	42 €
CAPRIOLO E FOIE GRAS IN TWO COURSES Roe deer, foie gras sauce, potatoes purée, baby spinach Roe deer tartare, foie gras flakes, caviar, cold green tea broth	45 €

Desserts

IL LIMONE, 2015 20 €
Lemon soup, extra virgin olive oil, pineapple, chamomile

ORZO, NOCCIOLA E LIQUIRIZIA 20 €
Barley mousse, hazelnut ice cream, liquorice, smoked cocoa

PERA E FORMAGGIO 20 €
Pears, robiola cheese, orange and saffron honey

Selection of sherbets

Tasting of 4 sherbets 12 €

At your choice each 3 €

Selection of chocolate

At your choice each 2 €

Selection of cheese

Dish with 12 cheese tasting 36 €

At your choice each 3 €

We kindly ask you to communicate any food allergies and intolerances.

Some dishes contain allergens,
for the specifics and the complete allergen card ask,
please the service staff.