

[two courses]

it's ok to start the experience

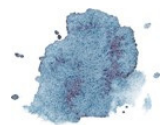
Sweet Cevennes onion 	16.-	
BAKED IN FOIL, STUFFED WITH CHICKEN LIVERS AND BEEF JUS		
Flambéed mackerel 	17.-	
WITH GREEN APPLE & BEETROOT		
Mondeghili	16.-	
WITH DATTERINO TOMATO CREAM AND AMARETTI		
Risotto Riserva San Massimo 	26.-	
PARMESAN (60 MONTHS), BLACK TRUFFLE, AND PUNI WHISKEY		
Spaghettono Gerardo da Nola	22.-	
MOKED BUTTER, PINK GRAPEFRUIT, AND ANCHOVY-FLAVORED CANTABRIAN BREAD		
Traditional Casoncelli	22.-	
BUTTER SAGE AND BACON		
Whole grain polenta from Chiuduno Gnocchi	22.-	
WITH BUFFALO BLUE CHEESE CREAM & VEAL HEART		
Wild turbot fillet	30.-	
MEUNIÈRE SAUCE AND TURNIP GREENS		
Iberian Pork Belly 	28.-	
WITH COCOA, DANDELION, SWEET AND SOUR TURNIP AND CURRANTS		
Rabbit with whole grain polenta from Chiuduno	28.-	
Roasted cauliflower   	24.-	
WITH BLACK BEAN CREAM AND MISO, CHIMICHURRI		
Cheese trolley 	da 12.-	
PENSO all'AUTUNNO • persimmon, chestnuts, and mascarpone	10.-	
WITH ADDITION OF BLACK TRUFFLE		+8.-
IN COLLINA • hazelnut, lemon and custard	10.-	
RICORDI • crème caramel & pumpkin	10.-	

Enea
Matteo
Stefania
Roberto
Andrea
Erik
Francesco
Marco
Sharon
Martina
Rita
Raffaella
Sara
Pascaline
Luciana
Nevila
Ngone
Haziz
Olga
Bauty
Esnajder
Andrea
Fabio
Michela P.
Michela B.
Lorenzo
Aurora
Michelle
Andrea
Alessandra
Giorgio
Nathan
Vittorio
Tommaso
Benedetta
Andrea
Alessandra

ACQUE MINERALI
IL LUIGI ACCOMPAGNATO

4.-/BOTTIGLIA
5.-/PERSONA

Il tempo del riggior



iIDEGU

il benvenuto di ENEA

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Flambéed mackerel

WITH GREEN APPLE & BEETROOT

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Spaghettone Gerardo da Nola

MOKED BUTTER, PINK GRAPEFRUIT,
AND ANCHOVY-FLAVORED CANTABRIAN BREAD

...

Wild turbot fillet

MEUNIÈRE SAUCE AND TURNIP GREENS

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iilly and the GOOD MEMORY

55.-

The tasting menu is intended for all guests.

EXPERIENCE IN THE VINEYARD



3 selections in combination

27.-

VUOI UN CALICE?

LA BOLLA con il perlage più adatto al tuo palato...

7-15.-

iBIANCO + o - aromatico

7-12.-

iROSSO fresco **O** morbido

7-15.-

un calice SOPRA le righe

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For the LITTLE guests

2 courses menu | covered | water **30.-**

1 course menu | covered | water **15.-**