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CANNAVACCIUOLO
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STARTERS

Sicilian scampi “pizzaiola” style,
octopus water *
50,00

Local snails, white turnip,
classic piedmont green sauce *
45,00

“Tonno vitellato” raw tuna slices, veal
and dashi broth *
55,00

Breaded amberjack fish, watercress
and strawberries *
50,00

Mushroom, squid and clams *
50,00

A discovery among the rice fields:
frogs *
50,00

PASTA AND RICE

Gragnano's linguine with squids
and rye bread sauce *
50,00

Carnaroli rice, bottarga, marrow
and oysters *
50,00

Flavored saffron Spaghetti,
sea urchin and crispy quinoa *
50,00

Borlotti beans tagliatelle,
mussels and codfish tripe *
45,00

Plin with duck, foie-gras soup,
buffalo milk and raspberry *
50,00

DESSERT

Olive oil, olives and sea-buckthorn *
30,00

The cherry tree... *
30,00

Chocolate and exotic fruits *
30,00

Raspberry and horseradish *
25,00

FISH

Codfish, codfish, codfish *
50,00

Turbot, shellfish and lovage sauce *
60,00

Eel “beccafico” style,
endive and oranges *
60,00

Red mullet, zucchini scapece
and provola cheese broth *
50,00

Mackerel, avocado, caviar
and champagne *
60,00

MEAT

Pigeon, foie gras and smashed
cocoa beans, Banyuls sauce *
60,00

Quail, scampi, oysters veils *
60,00

Beef's cheek and tail,
onion vanilla purée, celery sauce *
60,00

Suckling pig roasted, celery, carrots
and onions *
60,00

Offal soup, onions, smoked
potatoes, pork rinds *
60,00

Cheese selection from our trolley
30,00

Pastiera... *
30,00

Long live Italy! *
30,00

Planet of the hazelnuts *
30,00