ROOTS

STARTER

Broccoli flan, homemade bagna cauda and anchovy chips
Traditional vitello tonnato with marinated egg yolk
Marinated beef rump, ponzu, green sauce and bell pepper
Pumpkin velouté, poached egg and Parmesan fondue

PASTA

A Piedmontese in Le Marche – Tajarin with Vincisgrassi ragù
Agnolotti del Plin with rich brown jus
"ETTO" pasta, broad beans, Pecorino and guanciale

MAIN COURSES

Braised beef cheek, Storo polenta and ember-grilled leek
Guinea fowl breast, pea gelée and curried carrot cream
Stuffed quail, sautéed baby spinach, mushrooms
with the addition of seared foie gras
Honey and soy-glazed pork belly, mashed potatoes and shallot

SIDE DISHES

Roasted Swiss chard
Mashed potatoes
Glazed carrots