MENU



STARTER

Broccoli flan, homemade bagna cauda and anchovy chips
Traditional vitello tonnato with marinated egg yolk
Beef fillet tartare, hazelnut crisp and ponzu sauce
Poached egg, pumpkin cream and Parmesan fondue

PASTA

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

MAIN COURSES

Slow-braised beef cheek in Lacrima wine with Storo polenta
Guinea fowl, charcoal-grilled leek and celeriac cream
Quail stuffed with foie gras, buttered baby spinach and mushrooms
Pork belly glazed with honey and soy, served with mashed potatoes

SIDE DISHES

Buttered baby spinach
Mashed potatoes
Glazed carrots