

Special pasta menu

To start: Yellowtail lard, pickled cauliflower,
almond cream and olive bread crostino

Beetroot and ricotta cappelletti salad,
smoked scamorza and salted pistachios

Turbot escalopes Valdostana style,
stewed cabbage, pesce forte sauce

Round of stewed chicken agnolotti "Girotondo",
roast sauce, walnut oil and watercress

Tagliolini paglia e fieno with eel ragù like a bolognese

Veal and white asparagus Milanese style,
green apple and celeriac puree, pickled mushrooms and mandarin powder

First little dessert

Milk and strawberry: ice cream, sablé jelly and milk sauce,
mousse, strawberry coulis and light meringue

Small pastry

Bonbon chocolat and coffee

¥ 20,000 (¥ 24,200)

“Our selection of Italian cheeses of the week” ¥ 3,000 (¥3,630)

The total price including 10% taxes plus 10% service is written in brackets.

Please order the same menu for each table