



Emozioni

Tasting Menu

Consommé

Sant'Erasmus Island Purple Artichoke Broth

Chef's Welcome

Beetroot Casunziei · Anchovies in Saor · Risi e Bisi · Squid Cannolo

Bread

Extra-Virgin Olive Oil, Maldon Sea Salt, Whipped Normandy Butter



Starter

Raw Hamachi Amberjack, Spicy Fennel Jus

Dry Pasta

Spaghetti, Mantis Shrimp, Salted Lemon, Sea Grapes

Stuffed Pasta

Duck Cappelletti, Butter, Thyme

Fish

Monkfish, Bagna Càuda, Green Asparagus

Meat

Pigeon, Onion, Mushroom



Pre-Dessert

Basil Granita

Dessert

Panna Cotta, Sweet Potato Caramel, Crumble, 25-Year Aged Bonini Balsamic Vinegar

Petit Fours

Zephyr Rocher · Mango Gelée · Pistachio Choux · Lemon Pie

170€

Menu available exclusively for the entire table





Da
LORENZO

AL GIARDINO SEGRETO

by Paolo Arnesen

