

APPETISER	Spring salad 1,7, 8, 9 White and green asparagus, aged pecorino cheese and spring vegetables	49,00
	Seared Gillardeau oyster, foie gras, spring onions, salicornia and green apple.3,4,7	54,00
	Baked veal brisket with horseradish, artichokes and oranges 3,7	44,00
	Veal heart sweetbread, grilled and glazed with rhubarb and licorice 7,9	44,00
FIRST COUSES	Tenuta San Carlo organic carnaroli rice with Arcenni farm snail ragù , wild herbs , salted lemon and crispy celery 7,9	54,00
	Spaghetti Gentile di Gragnano, small squid, seaweed, cannellini beans and bottarga 1,4,7	54,00
	Agnolotti del plin stuffed with beef , anchovies , green sauce and Fior di Capalbio fondue 1,3,4,6,7,9,12	54,00
	Ravioli stuffed with Mediterranean Blue Lobster, pods, almonds and its bisque 12,3,4,7,8,12	54,00
MAIN COURSES	Pagliana Pigeon in Two Acts... 1,7,9 <i>Special 70th Anniversary FH55 Hotels</i>	79,00
	Londa suckling pig, spring agretti, daikon radish and Dijon mustard seeds 3,6,7,9,10,	54,00
	Wild Mediterranean sea bass, spinach, Siberian classic caviar and Champagne Louis Roederer Brut Premiere 3,4,7,12	69,00
	Boneless quail, Taggiasca olives, medlars, leeks and pack-choi 1,3,5,7,9	59,00