

APPETISER	Celeriac, Piedmont, hazelnuts and citrus fruits 1,6,8, 9,12	49,00
	Seared Gillardeau oyster, foie gras, spring onions, salicornia and green apple.3,4,7	54,00
	Deer carpaccio, pioppini mushrooms, elderflowers and red berries 1,5	54,00
	Veal heart sweetbread, grilled and glazed with grapes and licorice 7,9	44,00
FIRST COUSES	Spaghetti Gentile di Gragnano, small squid, seaweed, cannellini beans and bottarga 1,4,7	54,00
	Agnolotti del plin stuffed with duck, its consommé, cauliflower, Parmigiano Reggiano aged 24 months 1,3,6,7,9,12	54,00
	Double green raviolo, smoked broccoli, Campania buffalo mozzarella and vegetables reduction 1,3,7,9,12	54,00
	Tenuta San Carlo organic carnaroli rice with Arcenni farm snail ragù, wild herbs, salted lemon and crispy celery 7,9	54,00
	"Wellness choice dish" - Recommended by our Nutritionist: <i>Carnaroli rice, with its high amylose content, ensures a prolonged feeling of satiety. Tuscan snails are a powerhouse of highly absorbable protein and iron. Wild herbs provide fiber and precious antioxidants. The vitamin C from the lemon and the diuretic properties of celery add freshness and lightness. A complete and balanced dish that nourishes and sustains.</i> <i>Caloric intake 433 kcal: 11.6 g protein, 39.9 g carbohydrates, 25.6 g fat, 1 g fiber.</i>	
MAIN COURSES	Pagliana Pigeon in Two Acts... 1,7,9 <i>Special 70th Anniversary FH55 Hotels</i>	84,00
	Londa suckling pig, Brussels sprouts, carrots and rainbow turnips 1,3,6,7,9,10,	59,00
	Wild Mediterranean sea bass, Swiss chard, mushrooms, carrots and mushrooms sauce 3,4,7,12	74,00
	Lamb porchetta, celery, broccoli rabe, sunflower seeds and yogurt 7,8,9	74,00

Fish intended for consumption raw has undergone a preventive treatment by freezing in accordance with current regulations.