

RESTAURANT WEEK 2021 OCTOBER 20-27

APPETIZERS

STEAK TARTARE

GRASS FED BEEF, GROUND IN HOUSE SERVED RAW WITH EGG YOLK AND GARNISHES ALLA PIEMONTESE

CURED SALMON

SALMON CURED IN BEETS, SALT & SUGAR, SERVED WITH A FENNEL, ORANGE & RED ONION SALAD

RADICCHIO FONTINA FLAN

SAVORY FLAN WITH EGG, RADICCHIO & FLAN, BALSAMIC DRIZZLE

MAIN

BRANZINO IN CROSTA

OVEN ROASTED MEDITERRANEAN SEABASS, TOPPED WITH "POTATO SCALES", SERVED ATOP A BED OF SAUTEED SPINACH AND A BERNAISE SAUCE

RISOTTO ALL'ORO

CLASSIC MILANESE RECIPE PREPARED WITH A BONE MARROW AND SAFFRON BROTH, TOPPED WITH EDIBLE 24K GOLD ... A TRIBUTE TO THE MAESTRO GUALTIERO MARCHESI

LASAGNETTA AL PESTO

HOMEMADE EGG PASTA LAYERED WITH MOZZARELLA & RICOTTA CHEESE, HOMEMADE GENOVESE PESTO, ASSEMBLED TO ORDER

DESSERT

TIRAMISU BOMB

SPHERE-SHAPED TIRAMISU WITH A HEART OF COFFEE & CHOCOLATE SPONGE CAKE

CASSATA AL PISTACCHIO

ALMOND DAQUOISE CRUST WITH A CHEESECAKE-STYLE RICOTTA & PISTACCHIO CYLINDER, FINISHED WITH CHOCOLATE GANACHE AND CRUMBLED PISTACHIO

MERINGHATA ALL'AMARENA

LAYERS OF SPONGE CAKE AND FRESH CHATILLY CREAM, AMARENA CHERRIES, ALL TOPPED WITH CRUMBLED MERINGUE COOKIES