



MENU
COCKTAIL
PRIVATE EVENTS



A vertical decorative border on the left side of the page, consisting of a series of teal-colored floral or geometric patterns stacked vertically. Each pattern is a stylized, symmetrical design with a central flower-like shape and radiating lines.

Azalea

€ 48.00

Mini Caprese with buffalo mozzarella, cherry tomatoes and Taggiasca olives
Tigellina with PDO Coppa Piacentina and fig mustard
Vegetable rolls with spicy wasabi sauce
Fassona beef tartare with roasted pepper strips and robiola cheese foam
Maccheroncini pasta with white veal ragù and salted pistachio crumble
(50g per portion)

Camelia

€ 50.00

Small pancakes with Philadelphia mousse and salmon roe
Smoked eggplant cream with carasau bread drizzled with extra virgin olive oil
Cereal-crusted pork loin with sun-dried tomato and lightly smoked swordfish
Rice paper parcels with crispy cod and leek
Scialatielli pasta with diced red tuna, tomato cream, confit cherry tomatoes and mint
(50g per portion)

Rododendro

€ 56.00

Savory milk tartlets filled with Parma ham
Fried bread with rosemary and buffalo stracciatella cheese
Couscous with crispy vegetables and flavored oil
Chickpea cream with crispy paprika octopus
Chicken yakitori in soy sauce and chestnut honey
Small walnut savory shortcrust macaron with mascarpone cheese cream
Risotto with creamy zucchini, toasted almonds and truffle oil (50g per portion)

Dessert

€ 8.00

Semifreddo with dried fruits and dark chocolate sauce
Cantaloupe carpaccio with red port and Sichuan pepper
Red berry tartlet with vanilla cream
Almond milk panna cotta with coffee cream

MENUS INCLUDE A DRINK OR A COCKTAIL FROM OUR DRINK LIST



COCKTAIL LIST

Aperol Spritz

Americano

Hugo

Negroni

Negroni Sbagliato

Cuba Libre

Gin Tonic

Vodka Tonic

BEERS

Peroni Nastro Azzurro 33cl

Carlsberg draft 20cl

Carlsberg draft 40cl

Peroni Nastro Azzurro ZERO (Analcolica) 33cl

WATER

San Benedetto 0.75 Lt Still | Sparkling

SOFT DRINKS

Pepsi 330ml

Pepsi Max 330ml

Slam Orange 330ml

7Up 330ml

Fever Tree 200ml

Tonic

Soda

Ginger Ale

Ginger Beer



WINE BY THE GLASS

CHAMPAGNE & SPARKLING

EL MOS Glera Frizzante Organic, Cantina Urbana, Milano

Martini Prosecco DOC Brut

WHITE WINE

Pinot Grigio DOC, Franz Haas, Alto Adige

Fumaio Castello Banfi

RED WINE

MILANO ROSSO Organic, Cantina Urbana, Milano



Col Di Sasso, Castello Banfi



WINE LIST





SPARKLING



Dom Pérignon Blanc Vintage	€ 460.00
Krug Grande Cuvée	€ 580.00
Moët & Chandon Brut Réserve Impérial	€ 115.00
Taittinger Brut Réserve	€ 240.00
Ruinart Blanc de Blancs	€200.00
Bellavista Franciacorta DOCG Grand Cuvée Alma Brut	€ 90.00
Bellavista Franciacorta DOCG Grand Cuvée Alma Non Dosato	€ 95.00
Bellavista Franciacorta DOCG Grand Cuvée Alma Rosé	€ 95.00
Martini Prosecco DOC Brut	€ 50.00
EL MOS Glera Frizzante Organic, Cantina Urbana, Milano	€ 40.00




WHITE WINE



Arneis, Blangè, Ceretto	€ 65.00
Chardonnay, Jermann	€ 65.00
Gewürztraminer, Alois Lageder	€ 55.00
Pinot Grigio DOC, Franz Haas, Alto Adige	€ 55.00
Soave Classico DOC, Veneto	€ 50.00
Fumaio Banfi	€ 40.00




RED WINE




Chianti Classico, Fonterutoli	€ 80.00
Grignolino del Monferrato Casalese, Pio Cesare	€ 70.00
Valpolicella Bonacosta, Masi	€ 50.00
MILANO ROSSO Organic, Cantina Urbana, Milano	€ 40.00
Col di Sasso Banfi	€ 40.00



ROSE'



Côtes de Provence Rosé "Whispering Angel", Château d'Esclans	€ 70.00
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In case of allergies or food intolerances, we invite you to ask us if our dishes contain potentially allergenic ingredients. We will be happy to provide you with a list of all possible allergens they contain.

OUR CONTACTS

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