

# Menu

## GILLARDEAU OYSTER & Balfegó Toro

Goat curd from Mazia | apple

## BONE MARROW

Prawn from Mazara | caviar  
roasted garlic

## LANGOUSTINE

Coconut | peanut | coriander

## DUCK LIVER

Black pudding | apricot from  
Val Venosta | kale

## OUR WAGYU

Ramen | Knuckle | Pioppini  
mushrooms

## LOCAL LAMB

Eggplant | Sushi rice | Kimizu

**7 courses** 180 euros

**6 courses** 170 euros

**5 courses** 160 euros

**4 courses** 150 euros

## MILK FROM BURGUSIO

Honey from our bees | dill

# Wine

EXTRA BRUT CUVÉE 8 |  
2019  
Winery Etyssa

RIESLING | 2017  
Schloss Juval

CUVEÉ CAROLINE |  
2021  
Pranzegg

BRUNELLO DI  
MONTALCINO | 2016  
Le due sorelle | La Fuga

CABERNET SAUVIGNON |  
2015  
Winery Kornell

**6 glasses** 95 euros  
**5 glasses** 85 euros  
**4 glasses** 75 euros  
**3 glasses** 65 euros

RHUBARB |  
FRANCIACORTA CUVÉE  
ROYALE ANTINORI