



# Tasting menùs

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## Les petites Madeleines

Carpaccio of red shrimp from Mazzara del Vallo and Pisani Dossi caviar °\*

Veal slices with tuna fish and caper and sauce, celery and anchovy from Cantbrian sea °

Gaspacho and raspberries extract with crunchy vegetables ✓

Ravioli pasta stuffed with crustacean. sea urchin and beurre blanc °\*

Shi drum fillet, peas, cucumbers and green apple °

Cart with homemade ice cream and sorbets and Sicilian croissant °

Full tasting 110,00

Paired wines tasting 40,00

## *Vegetarian tasting menù*

Savoury Mille-feuille, Roccaverano robiola cheese and red fruits coulis

Gaspacho and raspberries extract with crunchy vegetables

Tagliolini pasta, zucchini cream and provolone del Monaco cheese °

Aubergines, parmesan cheese and tomatoes cream °

Greek yogurt, strawberries and vanilla pea extract °

Full tasting 60,00

Paired wines tasting 27,00