

- NEITHER MEAT NOR FOWL -

Welcome from the Kitchen

- Onion and his ice cream: white and sweet onion, steamed and caramelized, salty crumble, burnt onion powder and Grana Padano ice cream
- "Polirone" risotto: Vialone Nano rice creamed with pears, yogurt and liquorice powder
- Parsnip flan cooked in oil, acidulated pear and its fried peels
- TiramiSücar

49 per person

Wine pairing, 5 glasses (optional): 26 per person

— OF THE TERRITORY —

- Welcome from the Kitchen
- **Sücar Brüsc:** our best selection of 6 local pork cold cuts, Grana Padano Reserve, mustard, pickled vegetables, polenta and seasonal omelette
- Tortelli "bis" (half portion pumpkin and half "bitter") hand made served with artigianal butter and sage
- Pork cheek with sweet and sour cherries, sweet potato cream and ginger
- Typical "sbrisolona" dry cake with almonds and eggnog cream

54 per person

Wine pairing, 5 glasses (optional): 26 per person

- EXCLUSIVE -

- * Sturgeon Caviar (Cru Caviar Soc. Agr. Naviglio, Goito, MN) served with blinis and creme fraiche
- "Stefani's chicken", fermented chickpeas and pomegranate wafer
- Sturgeon in sauce, new salad and toasted white polenta
- Guitar spaghetti with hints of orange, anchovies in oil and pork popcorn
- "Polirone" risotto: Vialone Nano rice creamed with pears, yogurt and liquorice powder
- Crispy suckling pig belly, radicchio cube and sweet and sour sauce
- Pear cooked in passito wine, its sorbet, chocolate foam and hazelnut crunch
- * 86 per person with Royal Caviar 10gr every 2 people
- * 99 per person with Caviar Bis (Royal and Imperial) tot. 20gr every 2 people
- * <u>124 per person</u> with **Caviar Vertical** (Beluga, Royal, Imperial) tot. 30gr every 2 people

Wine pairing, 7 glasses (optional): 40 per person

Service, mantuan bread and wine/drinks excluded; the portions are served to all the quests and are designed to let you enjoy all courses to the top.

For your wine bottle we will be glad to show you our Wine List