

— NEITHER MEAT NOR FOWL —

- **Welcome** from the Kitchen
- **The vegetable garden in winter:** celeriac cream, cocoa “ground”, Grana Padano cheese “grass” and seasonal vegetables
- **Risotto “Delica”:** Vialone Nano rice creamed with pumpkin, fried capers, pumpkin seeds and toasted seaweed
- **Confit artichoke** in puff pastry with olive paté and yellow and purple cauliflower garden

**TiramiSücar**

50 per person

Wine pairing, 5 glasses (optional): 30 per person

— OF THE TERRITORY —

- **Welcome** from the Kitchen
- **The 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** (low temperature cooked), sweet and sour cherries and creamed corn with chives
- **Typical “sbrisolona”** dry cake with almonds and egnog cream

58 per person

Wine pairing, 5 glasses (optional): 30 per person

— EXCLUSIVE —

- \* **Sturgeon Caviar (Cru Caviar - Soc. Agr. Naviglio, Goito, MN)** served with blinis and creme fraiche
- **Orange marinated sturgeon,** baked red radicchio, lentils and seaweed powder
- **Onion and his ice cream:** white and sweet onion, steamed and caramelized, salty sbrisolona crumble, burnt onion powder and Grana Padano ice cream
- **“Mantuan Cappuccino”:** Agnoli in Capon Broth, crumbled pastry, and Grana Padano foam
- **Risotto “Delica”:** Vialone Nano rice creamed with pumpkin, fried capers, pumpkin seeds and toasted seaweed
- **Beef cheek** with its sauce, Trieste-style potato quenelle and fresh horseradish
- **Trip to the tropics:** banana crumble, pineapple carpaccio, coconut panna cotta (sour cream) and mango sorbet

\* 86 per person with **Royal Caviar** 10gr every 2 people

\* 99 per person with **Caviar Bis** (Royal and Imperial) tot. 20gr every 2 people

\* 124 per person with **Caviar Vertical** (Beluga, Royal, Imperial) tot. 30gr every 2 people

Wine pairing, 7 glasses (optional): 42 per person

Service, mantuan bread and wine/drinks excluded;  
the portions are served to all the guests and are designed to enjoy all the courses

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