

imago

PROJECT ||

LABORATORIO CREATIVO 2024
CREATIVE LAB OF 2024

ACETOSELLA, FRAGOLINE E MANDORLE
WOOD SORREL, WILD STRAWBERRIES AND ALMONDS

PISELLI E CAVIALE
PEAS AND CAVIAR

CETRIOLO DI MARE IN SALSA VERDE
SEA CUCUMBER IN GREEN SAUCE

AGNELLO, LATTE DI PECORA E FIENO
LAMB, SHEEP'S MILK AND FENUGREEK

PANE, "MIELE" E BURRO
BREAD, "HONEY" AND BUTTER

RAVIOLO, LIEVITO, PATATE E CIPOLLE
RAVIOLI PASTA, YEAST, POTATOES AND ONIONS

"PASTA, BURRO E PARMIGIANO", CEDRO E POLLINE
"PASTA WITH BUTTER AND PARMESAN CHEESE" CITRUS AND POLLEN

BRANZINO IN PORCHETTA
SEABASS "PORCHETTA" STYLE

MANZO, ALBICOCCHHE E SENAPE
BEEF SIRLOIN, APRICOTS AND MUSTARD

FIORI E FIORI
FLOWERS AND FLOWERS

ANGURIA, MANDORLE E OLIVE
WATERMELON, ALMONDS AND OLIVES

€ 210

(BEVANDE ESCLUSE - BEVERAGE NOT INCLUDED)

IL MENU È PENSATO PER TUTTI GLI OSPITI DEL TAVOLO ED HA VALIDITÀ STAGIONALE
THE SAME MENU IS MEANT FOR ALL THE TABLE'S GUESTS AND IT IS VALID ONLY FOR THE CURRENT SEASON

EXECUTIVE CHEF ANDREA ANTONINI