

GOURMET MENU

Lightly grilled tuna with caviar and cauliflower

Scampo on Gorizia Rose radicchio with pomegranate cooked in cinder

Winter garden

Fagottelli "La Pergola"

Red mullet with celery and caper sauce

Sole with spinach and black truffle

Leg of lamb with smoked artichokes and crisp potato crumble

A fine selection of cheese from the trolley

Variation of coconut, banana and lime

Iced sphere of pomegranate on gianduia cream
and cannelloni filled with salty pine-seed Chantilly

10 course menu

€ 245,00

or

Menu without the courses 'Red mullet', 'Selection of cheese'
and 'Variation of coconut, banana and lime'

€ 210,00

Appetizers

Scallop with artichokes and black truffle

€ 59,00

Marinated red shrimp with white melon, herb pesto and hibiscus flower infusion

€ 57,00

Squid filled with pink shrimps on infusion of toasted shellfish with turnip tops

€ 52,00

Tartare of tuna with turnip and plankton purée

€ 54,00

Char-grill scented veal sweetbreads on celeriac and black cabbage

€ 49,00

Composition of duck foie gras with chestnuts and figs

€ 55,00

First courses

Chestnut cream with red shrimps and infusion of porcini mushrooms

€ 49,00

Deep-fried zucchini flower with caviar on shellfish and saffron consommé

€ 69,00

Fagottelli "La Pergola"

€ 49,00

Rabbit tortellini with carrot and chamomile scent

€ 49,00

Wholemeal "maccheroncini al ferretto" with red shrimps,
smoked aubergine coulis and croutons

€ 49,00

Spaghetti "cacio e pepe" with white shrimps marinated in lime

€ 49,00

Pumpkin risotto with veal sweetbreads and coffee

€ 53,00

Main courses

Fillet of sea bass with fennel, orange and olives

€ 65,00

John Dory in liquorice crust with parsnip purée and black truffle

€ 69,00

Lobster with red chicory and crisp lentils

€ 67,00

Pigeon in woodland scents

€ 59,00

Fillet of veal on corn cream

€ 59,00

Sirloin steak with vegetable textures

€ 98,00 (for two persons)

Cheese

A fine selection from the trolley

€ 28,00

All fish served raw has been subject to blast chilling (Reg.CE 853/04)

Guests with allergies or dietary restrictions are kindly requested to refer to the service staff for assistance
(EU Reg. 1169/2011)