

## GOURMET MENU

- Duck foie gras with apple and chestnut
- Rosa di Gorizia with crustacean and pomegranate distillate
- Composition of mushrooms and pulses
- Fagottelli "La Pergola"
- Scallop with black truffle and celeriac
- Turbot with winter scents
- Venison and carrots
- A fine selection of cheese from the trolley
- Variation of coconut, banana and lime
- Ricotta cream with marzipan, soft pistachio  
and sorbet of candied orange

10 course menu

€ 260,00

or

Menu without the courses 'Scallop', 'Selection of cheese'  
and 'Variation of coconut, banana and lime'  
€ 225,00

## Appetizers

Marinated scampi on cucumber and apple with aniseed gelatine

€ 69,00

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

€ 55,00

Marinated amberjack, celeriac and black truffle

€ 59,00

Veal sweetbreads with mushrooms and pine cone infusion

€ 57,00

Duck foie gras with apple and chestnut

€ 59,00

## First courses

Chestnut cream, infusion of porcini mushrooms and squid

€ 49,00

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

€ 72,00

Fagottelli "La Pergola"

€ 56,00

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

€ 56,00

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

€ 58,00

Pumpkin risotto with veal sweetbreads and coffee

€ 59,00

## Main courses

Fillet of sea bass with broccoli

€ 69,00

Turbot with winter scents

€ 69,00

Loin of lamb with black lentils and ashed buttermilk

€ 65,00

Pigeon with black salsify and seasonal mushrooms in hay

€ 65,00

Marinated fillet of veal on cream of walnuts and cabbage

€ 65,00

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)