



# HORS D'ŒUVRES

## THE POACHED EGG

BUFFALO CREAM CHEESE MOZZARELLA  
CHESTNUTS SCENTED WITH BAY LEAVES

22 €

## VAN GOGH POTATO

SWEET POTATO COOKED IN ABSINTHE WITH SEASONAL VEGETABLES  
BLACK TRUFFLE FROM NORCIA AND "BLU DI MOROZZO" CHEESE

## MOZZARELLA CHEESE BAVARIAN

MOZZARELLA CHEESE BAVARIAN WITH HEART OF TOMATO,  
ON PUMPKIN CRUMBLE AND DROPS OF BASIL

28 €

## FISH VARIATION

MACKEREL WITH LAPSANG BLACK TEA AND ALBA WHITE TRUFFLE CREAM  
SEARED AMBERJACK WITH CITRUS FRUITS AND CELERY AND LEMON  
CHUTNEY RAW SCAMPI AND SOY MAYONNAISE

38 €

## THE "FASSONA" MEAT

KNIFE-CUT "FASSONA" MEAT FROM PIEMONTE  
SERVED WITH SALTED EGGNOG,  
AVOCADO CREAM, CAPERS AND QUAIL EGGS

30€