

Hors D'oeuvre

Creamed cod Venetian style with almond milk and crispy cheese wafer €16

Sicilian prawn tartare on buckwheat with tomato confit, onions, edamame and oyster sauce €19

Fassona beef tartare with sprouts, marinated eggs and miso mayo served on soft braised marrow €18

'Three cubed duck': seared duck liver, Foie Gras, fine duck cold cuts and black cherry jelly €20

La Riverenza & La Confidenza: selection of Italian fine rare cold cuts and DOP cheeses (Protected Designation of Origin) €22

Zucchini roll filled with panzanella (bread salad), served with vegetables strips on "burned" tomato juice €14

Corn wafer with anchovy cream, triple-cooked bacon 'Giovanna' and black garlic sauce €13

Pasta & Rice

Egg pasta with white ragout (rabbit, duck,, guinea fowl), chamomile flowers and candied lemon €16

Ricotta cheese gnocchi with white asparagus and vanilla-marinated scallop €18

Ravioli filled with seasonal mushrooms and Chianina beef with roast and tamarind sauce €18

Spaghetti alla chitarra with sea urchin and bread crumbs €22

Homemade pasta with tomato sauce made of 5 different kind of fine Italian tomatoes and salted ricotta cheese € 15

Main Course

Roasted boneless rabbit roll with sautéed escarole and roasted potato cream €22

Grilled octopus with breaded aubergine and Lebanese babaganoush €24

Black Angus pastrami with hand-made Russian salad and wild fennel sauce €18

'Citrus flavoured breaded Arctic char (lake fish), fennel carpaccio and wasabi mayo €22

Side dishes €7

sautéed vegetables

Roasted potatoes

Seasonal vegetables

Our dessert €7

Please ask our staff for the special desserts of the day

Microfiltered natural or sparkling water € 2,5

Service € 3,5