

IL REFETTORIO

L'essenza del ristorante

FISH TASTING LUNCH MENU (€ 40 FOR PERSON)

ENTRÉE

STARTER

Flambéed scallops on its coral foam, lumpfish roe and burnt lemon (1, 2, 4, 5, 7, 12, 14).

SECOND COURSE

Grilled octopus on black garlic potato foam, capers powder
and red datterino umami (4, 7, 9, 12).

DESSERT

Dessert of the day

MEAT TASTING LUNCH MENU (€ 40 FOR PERSON)

ENTRÉE

STARTER

Sant'Ilario raw ham aged 36 months with crunchy rye focaccia and fig mustard (1,7).

FIRST COURSE

Rigatoni carbonara with grilled Wagyu jowl (1, 3, 7).

DESSERT

Dessert of the day

VEGETARIAN TASTING LUNCH MENU (€ 40 FOR PERSON)

ENTRÉE

STARTER

Poached "Mountain Egg" with porcini mushroom, "pur pur" bread crumble, Wagyu "Miyabi"
cured pork jowl and black truffle (1, 3, 7).

FIRST COURSE

Gnocchi stuffed with chanterelle mushrooms on grilled pumpkin cream, lovage, parmesan fondue
and Extra-Vecchio balsamic vinegar aged 30 years "Acetaia Sereni" selection (1, 3, 7, 12).

DESSERT

Dessert of the day

N.B. In our dishes there may be some products considered for some ALLERGENS.

This presence is possibly signaled for each dish by means of numbers which refer to the list published below.

If you are subject to any food allergies, we kindly ask you to always inform our service staff in any case.

Lista degli allergeni / Liste des allergènes / List of allergens:

1 - glutine/gluten, 2 - crostacei/crustacés/crustacean, 3 - uova/oeufs/egg, 4 - pesce/poisson/fish, 5 - arachidi/arachides/peanuts, 6 - soia/soja/soy,
7 - lattosio/lactose, 8 - frutta a guscio/fruits à coques/nuts in shell, 9 - sedano/celery/celeriac, 10 - senape/moutarde/mustard,
11 - semi di sesamo/graines de sésame/sesame seeds, 12 - solfiti/sulfites, 13 - lupini/lupin/lupins, 14 - molluschi/mollusques/shellfis