

L'ORTO

A<sup>C</sup>Q<sup>U</sup>A

100

Trout two ways

Warm mushroom custard, mussel broth, chives

Spaghetti, Jerusalem artichoke, garum, hazelnuts

Risotto, leek, prawn crudo, curry

Sturgeon, beetroot, horseradish, dill beurre blanc

Pumpkin seed, mandarin, chocolate

T<sup>E</sup>R<sup>R</sup>A

90

Cannellini in cassoeula broth, citrus

Caramelized Castellazzo onion tart, grape, local cheese

Absolute pumpkin

Like a lasagna, Fiandino Riserva, Giusti balsamic, marjoram

Barbecued cabbage, winter pear, double chicken jus

Potato, coffee, sherry vinegar, white chocolate

C<sup>H</sup>F<sup>E</sup>S

T<sup>A</sup>S<sup>T</sup>I<sup>N</sup>G M<sup>E</sup>N<sup>U</sup>

110

The meeting point between the chef's creative flair and the exclusivity of a personalised gastronomic experience.