

# O R E A D E

## STORIA E TERRITORIO

TIME AND PLACE

### TROUT ROE

Creamed egg budino, grilled trout's roe,  
eel mayonnaise, dill and shallot

### SNAILS

Snail crespella, dolce forte,  
sorrel and béchamel

### SEA URCHIN

Bottoni, sea urchin, bianchetto truffle  
and citrus

### FAGIANO

Cappellacci, pheasant in salmi,  
woods broth and cheese fondue foam

### WILD BOAR

Marinated wild boar,  
Beetroots and walnuts

### LAMB

Lamb belly in porchetta, roasted loin  
wild garlic and aglione

### ELDELFLOWER

Elderflower mousse, lemon, meringue  
and tarragon sorbet

150€

### LIBERTÀ DI SCELTA

4 courses of your choice from the two menus

100€