

Art

DEGUSTATION MENUS

Three Course 78

Three Course Luxe 128

Four Course 108

Four Course Luxe 158

Five Course 138

Five Course Luxe 188

Available for the whole table

Tailored to your dietary needs

Luxe menus are elevated with premium ingredients

APPETIZERS

White Asparagus, Balsamico Tradizionale, Smoked Beetroot and Spring Radishes 32

Tuna Belly Carpaccio, Autumn Truffle and Piemonte Hazelnuts 32

Sea Scallops, Sunchoke, Borettane and Shellfish Emulsion 36

Wild Garlic Raviolini, Fava Beans and Pecorino 35

Spaghetti 'Monograno Felicetti', Scampi and Ginger 45

Fettuccine, Patagonian Squid, Crab Roe and Amalfi Lemon 42

Khorasan Wheat Tagliolini, Sea Urchins and Nubia Red Garlic 58

MAINS

Seabass, Turnips, Colatura and Green Apple Sauce 55

Milk Fed Piglet Rack, Young Zucchini, Vincotto and Grape Sauce 52

Organic Beef Tenderloin, Green Asparagus, Bagna Càuda and Bone Marrow Sauce 58

Free Range Duck, Hen of the Woods Mushrooms, Shallot and Liquorice Jus 48

DESSERTS

Berries, Rhubarb, Toritto Almonds and Cedro 18

Gianduja Chocolate, Hazelnut Gelato, Espresso and Marsala 18

Pina Colada, Mango and Passion Fruit Sorbet 18