



### **Under the Piedmontese Fog**

Venere black rice flour backed chips, *bufala ricotta* cheese and truffle

### **Le Rouge et le Noir**

Cuttlefish *carpaccio* in its ink, citrus and salmon caviar, slightly spicy bread crumble, *papa al pomodoro*, extra virgin oil pearls

### **Vitel Tuné**

"*Santa Rosalía*" wagyu beef bites cooked at low temperature, light sauce made with homemade mayonnaise, tuna fish, anchovies and capers, *Crodino* air mousse, Cantabrian anchovies powder

### **Don't make fun, chef!**

...delicious surprise...

### **Tjarin al Tartufo**

Homemade *tagliatelle* with truffle, egg yolk and *Cacio Nerone* cheese

### **¡Oh my Duck!**

Duck *magret* with toasted hazelnuts, seasonal vegetables, homemade *dumpling* filled with duck drumstick aromatized with saffron and blood orange

### **Intermezzo**

White celery, ginger, Sichuan pepper and bergamot *elixir*

### **Last but not Least**

Slow cooked skate, rye bread, slightly spicy lobster stock with baby *courgettes*, aromatized with lemongrass, coriander

### **My Better Half**

Surprise pre-dessert

### **La Dolce Vita**

*Gianduja* chocolate *semifreddo* served with raspberries *coulis* and pistachio

### **Arrivederci**

Homemade *petit fours*

**57€/person**