



the
CHEF'S TABLE

2024
La Quinta Edizione
V

Brioscia Abbrustolito con Gelato

toasted sicilian brioche, served with a gelato of mustard and hot and cold smoked salmons on crisped salmon skin, with a confettura of smoked tomato

Gamberetti alle Noci

herb butter-poached shrimp, beurre noisette, almond crema, capers, crisped ginger and parsnip

Verde e Grasso

butter-poached smoked asparagus, spring peas and pea shoots, with a pancetta burro mantecato and shavings of parmigiano reggiano

Brodo di San Francesco

collagen-rich broth of suckling lamb slow-simmered with rosemary and mint

Spaghetti alla Farnese

freshly extruded spaghetti tossed in the sicilian variation of the classic puttanesca with walnuts, pine nuts, cherry tomatoes, and grappa-steeped sultanas with anchovy, garlic, chili, capers, olives, and garlic

Porchetta Bruciata alla Cacciatore

brûlée confit belly of iberico pork, cacciatore sauce

The AG "GorgonCotta"

panna cotta of gorgonzola —brûlée on one side, studded with thyme leaves on the other— on caramelised banana, surrounded by a crumb of gorgonzola sable, crisped pancetta, and toasted walnuts and pistachios with apple pearls, and finished with a port beurre rouge and a dusting of honeycomb

RM450+ per guest