

il luogo di Aimo
e Nadia



HORS – D’OEUVRE

Burrata of taleggio cheese with pommarola (tomatoe sauce), wild fennel and fantasy of sweet and sour vegetables € 32,00

Raw ‘purple’ shrimp from Sanremo with pureed celeriac, Apulian almonds and ‘piattoni’ beans marinated with Mothia salt € 55,00

Cod fish in a crispy bread crust with Affiorato extra virgin olive oil by Mancianti and white turnip with apple vinegar € 35,00

Violet eggplant marinated in sunflower honey and grilled, served with smoked Carnaroli rice € 35,00

That’s raviolo! Raw crispy cuttle-fish from Adriatic Sea, marmelade of lemon from Amalfi coast and scamorza cheese milk € 39,00

PASTA, RISOTTI, SOUPS

Fettuccelle made of chickpea and soft wheat flours with sauce of Guinea-hen Piedmontese hazel-nuts and dried porcini mushrooms from Tuscany € 38,00

Risotto (Carnaroli variety) with red mullets marinated in citrus juice, saffron, Sicilian oregano and capers - serving for two € 84,00

‘Etrurian’ soup with vegetables of the season, herbs, beans and chickpeas, whole Tuscan farro wheat and dried wild fennel flowers € 35,00

Pasta mista (producer: Di Nola) cooked in rock sea fish broth with tomatoes from Apulia, celery and candied lemon € 42,00

Dedicated to Milan

Tortelli filled with ossobuco of Piedmontese veal and its marrow with a reduction of its stock, Sardinian saffron and parmigiano € 40,00

MAIN COURSES

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| Fantasy of the fish and shellfish of the day flavored with aromatic herbs served with puréed cicerchie from Puglia and Coratine olive oil | € 46,00 |
| Sea bream from Ligurian Sea marinated with Mothia sald with pistachio from Sicily and fresh figs | € 43,00 |
| Squids form Adriatic Sea in a sauce of their ink with 'trombetta' pale green zucchini and fresh mint | € 43,00 |
| Suckling pig (Cinturello Orvietano) flavoured with rosemary and sulla honey served smooth and crispy, and its cheek with our 'mostarde' | € 47,00 |
| Tenderloin of veal Fassone breed in a light panure of camomile and red onions, with carrot in raspberry vinegar | € 46,00 |
| The Pigeon (producer Miroglio): breast with pralined dried porcini mushrooms and hazel-nuts - leg filled with pigeon liver - agnoli in pigeon reduction | € 55,00 |
| Crispy sweetbread of Piedmontese veal flavoured with rosemary flowers, with potatoes and herbs | € 38,00 |

“IL LUOGO’S DELIGHTS” MENU

A small taste: like a prologue

Raw ‘purple’ shrimp from Sanremo with pureed celeriac,
Apulian almonds and ‘piattoni’ beans marinated with Mothia salt

Young beef from Piedmont in sauce of Cetara anchovies
with salads and herbs

‘Etrurian’ soup with vegetables of the season, herbs, beans and chickpeas,
whole Tuscan farro wheat and dried wild fennel flowers

Sea bream from Ligurian Sea marinated with Mothia salt
with pistachio from Sicily and fresh figs

Pasta mista (producer: Di Nola) cooked in rock sea fish broth
with tomatoes from Apulia, celery and candied lemon

Fettucelle made of chickpea and soft wheat flours with sauce of Guinea-hen
Piedmontese hazel-nuts and dried porcini mushrooms from Tuscany

Tenderloin of veal Fassone breed in a light panure of camomile
and red onions, with carrot in raspberry vinegar

The cheese

Pre-dessert

Bernina: goat ricotta mousse, juniper ice-cream, salty caramel and wild berries crumble

€ 150,00

“GRAND TOUR IN ITALY” MENU

Burrata’ of taleggio cheese with pommarola (tomatoe sauce), wild fennel and fantasy of sweet and sour vegetables

Cod fish in a crispy bread crust with Affiorato extra virgin olive oil and white turnip with apple vinegar

Spaghettoni of semolina durum wheat (Cavalieri) with green onion and hot pepper sauce, olive oil and basil from Liguria

Young beef from Piedmont in sauce of Cetara anchovies with eggplants marinated in honey

Tirami-sud: yogurt and mascarpone cream, coffee bisquit, ricotta flavored with bergamot and Sicilian capers candied in honey

€ 95,00

“TERRITORIES” MENU

Excellent products, passionate producers, biodiversity, ecosystems, history of Italian gastronomy, tangible and intangible cultural heritage. These are the ingredients of the TERRITORIES MENU, 10 dishes that tell about our producers, the ingredients that come to us - sometimes in a very little amount – and our cooks that daily create and shape this extraordinary and great variety

€ 195,00

WINE MENU

EXPERIENCING ITALY

Etna bianco Arcuria 2015 Graci

Furore Fiorduva 2015 Marisa Cuomo

Collio Studio di Bianco 2016 Borgo del Tiglio

Barolo Cerretta 2008 Elio Altare

Solare 1999 Capannelle

Vino Santo 2003 Francesco Poli

€ 110,00

DESSERT

Soufflè of pure Amarelli liquorice
with buffalo ricotta and caramel ice-cream € 26,00

Purple: Guanaja chocolate mousse,
fox grape, black currants, caramellized figs € 27,00

The 'Michetta': crispy choux pastry, salty caramel,
cream flavoured with carvi seeds and pineapple with rosemary € 26,00

Tirami-sud: yogurt and mascarpone cream, coffee bisquit,
ricotta flavored with bergamot and Sicilian capers candied in honey € 24,00

Bernina: goat ricotta mousse, juniper ice-cream,
salty caramel and wild berries crumble € 26,00

Granite of fresh fruit and almond
with buckwheat biscuit € 19,00