



Menu proposals

only on advanced booking for at least 8 persons

Selection of Antipasti

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| 1. Variation of root vegetables · Indian spices · Mozzarella di Bufala | 18,00 |
| 2. Salad of chicory and radicchio · pears · Parma ham | 18,00 |
| 3. Vitello Tonnato · Pantelleria capers · small salad bouquet | 20,00 |
| 4. Red tuna carpaccio · pimentos · Carroccia's olive paté | 23,00 |
| 5. The Evergreens of L'Orangerie on one plate | 25,00 |

Selection of Primi

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| 1. Essence of turbot · saffron | 18,00 |
| 2. Truffled potato gnocchi · sweetbread roses | 21,00 |
| 3. Homemade Tagliolini · black truffle from Umbria /
with white truffle from Alba (<i>availability and price on request</i>) | 24,00 |
| 4. Spaghettoni with caviar (<i>10 grams</i>) | 35,00 |

Selection of Secondi

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| 1. Turbot fillet cooked in a potato crust · balsamico lentils | 35,00 |
| 2. Barbarie duck · lavender · nuts · Carroccias figs | 33,00 |
| 3. U.S. beef shoulder tenderly braised · port wine jus · celery puree | 34,00 |
| 4. Deer back · sweet potato in texture | 38,00 |
| 5. U.S. Prime Entrecôte whole cooked (<i>available for 8 or more persons</i>) | 35,00 |
| 6. U.S. Prime beef fillet sous vide with herbs · Barolo jus | 39,00 |

Selection of Dolci

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| 1. Spice specula Panna Cotta · punch pineapple | 9,00 |
| 2. Delice of plums and ricotta · red wine butter ice cream | 12,00 |
| 3. Everything that chocolate offers | 12,00 |
| 4. Crêpe Suzette redesigned | 14,00 |

All dishes only on pre-order for 8 or more persons!

Sides dishes vary according to market offer.

Please note the conditions down below for the final pricing of the selected menu.

