

## ***Chef Marco's Seasonal Specials***

### ***Asparagi bianchi***

Seasonal white asparagus gratinated with parmesan cheese, poached organic egg  
'Taleggio' cheese fondue, veal jus

**36**

~

### ***Fiori di zucca***

Seasonal zucchini flower stuffed with 'ricotta' cheese and baby spinach  
gratinated with parmesan cheese (V)

**34**

~

### ***Battuto di manzo***

Grass-fed beef 'tartare', deep-fried egg yolk, tuna mayo, Oscietra caviar

**48**

~

### ***Asparagi bianchi, verdi e piselli***

Homemade 'tagliatelle' pasta with fresh Hokkaido scallops  
green and white asparagus, green pea purée, lemon scent

**36**

~

### ***Manzo - carciofi***

Pan-fried 200days Black Angus grain-fed beef tenderloin  
sautéed white asparagus and artichokes, parsnip mash, mustard jus

**62**