

LagunAmare

LANGOUSTINE & PEACH

tomato, savory

(2) (3)

RAZOR CLAMS & GREEN BEANS

Sichuan pepper

(4) (6) (14)

CLAMS & ALMONDS

thyme and lemon risotto

(4) (7) (8) (14)

TURBOT & MARROW

green pepper, wild fennel

(4)

BEEF & CHARD

mushrooms, lemon, mustard

(6) (7) (10)

WOODRUFF & LEMON VERBENA

citrus, sea lettuce

(1) (7)

FIGS & CAVIAR

vanilla, horseradish

(1) (3) (4) (7)

For the tasting menu is required the participation of the whole table.

Menù Euro **190**

Wine pairing Euro **110**

Lagoon's Garden

PUMPKIN

coriander, vinegar
(7)

CELERIAC

green tomatoes, fig
(7) (9)

TORTELLI

wild herbs, broad beans, mozzarella
(1) (3) (6) (7) (9) (13)

BEANS

balsamic vinegar, purslane
(7) (9)

MUSHROOMS

polenta, Parmigiano cheese, black truffle
(6) (7)

APPLE

Sencha tea, cucumber
(7)

LAGOON'S GARDEN

seaweeds, peas, cherries
(1) (3) (7) (8)

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Dopolavoro À la carte

Starters

LANGOSTINE MILK AND HORSERADISH SAUCE 56.00
cotechino, nasturtium, chives
(2) (7)

CELERIAC 44.00
green tomatoes, fig
(1) (6) (7) (8) (10)

Handmade Pasta & Pasta

SPAGHETTONE WITH SEA HERBS 68.00
anchovies, caviar
(1) (4) (7)

TORTELLI 48.00
wild herbs, broad beans, mozzarella
(1) (3) (6) (7) (9) (13)

Main Course

QUAIL 60.00
celeriac, mustard greens and bearnaise sauce
(3) (6) (7) (9) (10)

MUSHROOMS 48.00
polenta, Parmigiano cheese, black truffle
(6) (7)

Desserts

LAGOON'S GARDEN 45.00
seaweeds, peas, cherries
(1) (3) (7) (8)

HONEY 45.00
apricot, pine
(1) (3) (7)