Appetizers

- Rice arancino with Mazara del Vallo red shrimp and its bisque

- Seared scallop with pumpkin cream and crusco pepper (crispy dried pepper)

- Whipped salted cod with Storo polenta crisp

First courses

- Homemade fettuccine with mussels, Pernod and saffron

- Venetian lagoon salt-marsh game birds risotto and Castelrosso cheese

Main Courses

- Wild sea bass, broccoli, and almonds

- Tradition - artisanal cotechino sausage and lentils

Dessert

- First, dark and white chocolate, followed by raspberry and cereals, finished with a mint infusion

€ 230 PER PERSON DRINKS NOT INCLUDED