



***Un Sacco innovativo:  
the dishes forward...***

Sturgeon  
peach, soy marshmallow, wasabi

Mother earth  
underground vegetables, seedlip, live herbs

Mantis shrimp and snail  
mantis shrimp stock, tangerine, snails from Briona

Rice in the paddy field  
Carnaroli rice, sake, miso "spirula" seaweed sauce

Carp  
"tapulone" in the oriental ravioli,  
fermented sauce with Alchermes

Partridge  
grilled breast and leg,  
liver paté, plum and blackthorn

Potatoes on the fire  
parsley, rosemary, peanuts, coal

Euro 180,00

Wines trip:  
3 glasses euro 50,00  
5 glasses euro 80,00