

## GOURMET MENU

Duck foie gras with cherries and spiced crispy quinoa

Scallop veil and asparagus with tomato and basil vinaigrette

The sea...

Fagottelli "La Pergola"

King prawns in tempura on purée of fried squids

Black cod in `nduja crust on vegetable "minestrone" with cod tripe

Venison in pistachio crust with chestnut purée and persimmon jam

A fine selection of cheese from the trolley

Grand dessert

Six courses of your choice  
€ 190,00

or

Nine courses  
€ 210,00

## Appetizers

Emincé of sea bass marinated in vervain, with sweet pepper and aromatic herbs

€ 49,00

Scallops with asparagus purée and black truffle

€ 59,00

Tartare of scampi with caviar on a cucumber and papaya brunoise

€ 72,00

Browned veal sweetbreads on onion purée with fig sauce

€ 47,00

Emincé of veal terrine with artichoke vinaigrette and black truffle

€ 55,00

## First courses

Mushroom and cereal consommé with escalope of duck foie gras

€ 42,00

Grilled scampi with smoked potato purée, fennel and pink grapefruit

€ 49,00

Polenta with black truffle, quail eggs and vegetable "pinzimonio"

€ 55,00

Butter and Grana Padano fagottelli with parsley sauce and caviar

€ 69,00

Wholemeal "maccheroncini al ferretto" with red shrimps,

smoked aubergine coulis and croutons

€ 49,00

Spaghetti "cacio e pepe" with white shrimps marinated in lime

€ 47,00

Tangerine risotto with scampi carpaccio and mint

€ 49,00

## Main courses

Composition of fish on a salt brick with vegetables and salad,

lemon perfume and spicy foam

€ 55,00

Fillet of John Dory with curry on a light pesto sauce, scampi and vegetables

€ 56,00

Emincé of turbot on baby spinach cream with asparagus and crisp ham

€ 55,00

Pigeon with black salsifies, pine nuts and raisins, grappa sauce

€ 56,00

Veal filled with dried fruit and onions on stewed Treviso radicchio with black truffle

€ 59,00

Leg of baby lamb with artichokes and crisp potatoes

(for 2 persons)

€ 98,00

## Cheese

A fine selection from the trolley

€ 25,00