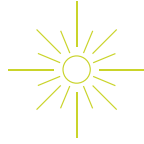


# Ferragosto



## SEA MENU

- Potato foam with fish caviar, wasabi, and salted hazelnuts
- Amberjack tartar with tropical fruits, cashew nuts, and aromatic mixed greens
- Stuffed cuttlefish with dried tomatoes, caper flowers, and black olives
- “Pietro Massi” pasta with prawns, its reduction, saffron, zucchinis, and capers
- “Obese” red tuna belly on charcoal, Halen Mon salt flakes, peaches, confit cherry tomatoes, pea shoots, and eggplants
- Bergamot parfait with wild fennel, prickly pear, extra virgin olive oil, and sun-dried cherry tomatoes

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## LAND MENU

- Red beetroot tartar with crispy bacon and chives
- Veal loin with pearl barley, fine herb pesto, capers, and wholemeal soft bread
- Roasted rabbit with charcoal-grilled peppers, melting leeks, olives, and shallot rings
- Steamed vegetable lasagnette with borage, duck ragout, “Aestivum” truffle, and mushrooms
- “Montefeltro Grigione capocollo” on charcoal with Sangiovese radicchio rolls, toasted pistachios, and potato chips
- Bergamot parfait with wild fennel, prickly pear, extra virgin olive oil, and sun-dried cherry tomatoes