



Italian tradition, reinterpreted with a contemporary sensibility

Our cuisine is rooted in the great classics, reimagined with respect and a modern touch, to offer an authentic and recognizable experience.

Agostino Sala carefully selects outstanding raw ingredients and works on the balance of flavors, starting from Italian tradition. Inspiration comes from the garden, the lake, and timeless home cooking, revisited with technique and lightness.

A proposal that looks to the past to speak to the present, without excess, leaving space for the purity of taste.

Authenticity and respect for tradition are the essential ingredients of every dish

Book the next release
Gastrophysics and Quantum Cuisine
by Sibyl von der Schulenburg and chef Agostino Sala



Trattamento Quantistico Alimentare



Starters

Sweet and sour vegetable caponata with pears and almonds, topped with mullet bottarga	€ 23
Crispy snow peas with low-temperature egg end sea urchin emulsion	€ 26
Cacciarolo-style squid with tahini and spirulina algae	€ 32
Amberjack tartare with cucumber and coriander	€ 38
Brown meagre with three types of confit tomatoes, capers, lime zest, and cow's milk stracciatella	€ 38
Parma Sant'Ilario ham with melon	€ 23
Piedmont-style Fassona beef tartare	€ 28
Fassona beef tartare with Italian caviar	€ 36
Calvisius caviar 30g	€ 90

Our Classics

Discovering the Lake	€ 32
- Tartare of Today's Catch	
- Smoked Whitefish with Blueberries	
- Curried Eel	
Our smoked salmon, with charcoal bread and horseradish sauce	€ 32
Homemade pâté with sourdough brioche and rose jam	€ 38



First Courses

Nettle tortelli alla parmigiana	€ 23
“Tajarin” with 30 egg yolks, with black truffle	€ 28
Plin filled with scampi, served simply with seafood broth	€ 36
Buttermilk Risotto “Razza 77” with Thyme-Infused Perch <i>minimum 2 people</i>	€ 32
Fassona beef ravioli with butter and sage	€ 26

Main Courses from the Sea

Sea bass with almonds and sea water	€ 45
King prawns with aromatic black rice	€ 50

Main Courses from the Land

Tonnato 2.0 Warm Piedmontese Fassona Beef with Katsuobushi and Beetroot Crisps	€ 32
Veal Milanese cutlet 400g	€ 36
Pigeon with Marsala Superiore, crispy brioche and its own pâté	€ 45
Tournedos Rossini	€ 55
Chateaubriand 500 g with béarnaise sauce <i>(for 2 people, upon reservation)</i>	€ 110



Tasting Menu

For the whole table

€ 120 *per person*

Chef's welcome

Crispy snow peas with low-temperature egg end
sea urchin emulsion

Brown meagre with three types of confit tomatoes, capers, lime zest,
and cow's milk stracciatella

Plin filled with scampi, served simply with seafood broth

Sea bass with almonds and sea water

Pre-dessert

Dessert

For the list of allergens contained in the dishes, please ask the dining room
staff. Kindly note that all fish served raw has been previously blast-frozen on
our premises, in accordance with legal requirements (Italian Law of
08/11/2012)