

ORO ONE

EGG, MARINATED PRAWNS, CAVIAR

LARD ILLUSION ?

BIGOLI WITH VANILLA BUTTER, SEA TRUFFLES AND BOTTARGA

BEETROOT AND MASCARPONE RAVIOLI WITH TUBERS SAUCE

SEA BASS IN ESCABECHE SAUCE

MARINATED PIGEON AU BERGAMOT GRILLED ON BLACK PEPPER

GRAPES, MUST AND SHEEP RICOTTA CHEESE

MONT BLANC

ORO TWO

SAVOY CABBAGE DROWNED IN PONZU AND BLACK TRUFFLE

FENNEL RISOTTO, ALMOND AND MULLET

WHITE TURBOT

PURPLE CARROT, MULLED WINE, DUCK SAUCE, EXTRA VECCHIO AND LICORICE

CITRUS FRUITS SOUFFLÉ

ORO THREE

AUTUMN TERRINE

RAW SEA SALAD

SPAGHETTI BLOODY MARY

PHYLLO, SALMI ROE DEER, UBRIACO CHEESE AND COCOA

BLUE LOBSTER IN TOM KHA

SWEETBREAD, ALBUFERA AND PICKLED MURSHROOMS

CREAMED LEMON, OIL, SALT AND PEPPER

CROCOLAT

ORO FOUR

CAVIARS AND DOM PERIGNON

VEGETARIAN TASTING MENU IS AVAILABLE UPON REQUEST
THE TASTING MENU ARE SERVED FOR ALL GUEST OF THE TABLE

À LA CARTE YOU CAN CHOOSE FROM MENU ONE TO THREE
TWO COURSES + DESSERT
THREE COURSES + DESSERT

SELECTION OF CHEESES

Città meravigliosa,

During your dinner we kindly ask you to please turn off your mobile phone.

The half-board arrangement includes two courses and dessert.

Service and VAT included

We wish to tell our clients that some products have been preserved
by means of a rapid decrease in temperature (law Reg.CE n. 852/04)