

TASTING MENU IZÉ

CHEF'S WELCOME

BEEF CARTILAGE STRIPES, ALMOND CREAM,
MAZARA PRAWNS, CLAMS, SWISS CHARD AND
LEMON EXTRACT / 2-8-14

STUFFED SQUID, GREEN BEAN CAVIAR, STURGEON
CAVIAR, LEMON CAVIAR, PLANKTON AND
PEANUT CREAM / 2-5-8-14

GRAGNANO SPAGHETTI WITH RAW AND COOKED
FISH, PRAWNS, BLACK GARLIC AND VERBENA
POWDER CORAL / 1-2-4-9-12-14

DEESEA SEABASS WITH MUGNAIA SAUCE,
LEMONGRASS, TROUT ROE AND WHITE
ASPARAGUS / 4-7-9-12

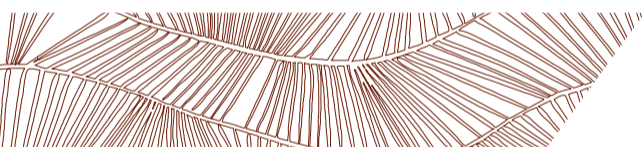
LEMON FLOWER... LEMON CURD TART, YOGURT
PARFAIT, YUZU GEL / 1-3-7

CHEF'S DELICACY

100 €

THE TASTING MENU IS OFFERED FOR THE ENTIRE TABLE AND COULD BE
ORDERED UNTIL 9 P.M.

FOR TABLES OF 6 OR MORE PEOPLE, THE CHOICE OF THE TASTING
MENU IS MANDATORY.



THE MENU

Starters

MADAMA BIANCA BEEF TARTARE, EEL FISH,
HORSERADISH, BLACK TRUFFLE AND TERIYAKI
SAUCE / 4-6-9-10

26

BEEF CARTILAGE STRIPES, ALMOND CREAM,
MAZARA PRAWNS, CLAMS, SWISS CHARD AND
LEMON EXTRACT / 2-8-14

24

DIVING IN BLU... RAW FISH FROM SEA AND LAKE / 2-4-14

32

STUFFED SQUID, GREEN BEAN CAVIAR, STURGEON
CAVIAR, LEMON CAVIAR, PLANKTON AND
PEANUT CREAM / 2-5-8-14

28

FERMENTED BEETROOT RAVIOLI, CAPRINO CHEESE,
ALMOND RICOTTA, GREEN SWEET PEPPER EXTRACT
AND FLAXSEED / 6-7-8

22

First courses

RISOTTO WITH FRANCIACORTA WINE, BURNT LEEK, SMOKED BUTTER, RED TROUT, CAPERS AND SALTED LEMON / 1-4-9-12

26 "MINIMUM FOR 2 PEOPLE"

PLIN RAVIOLI WITH RABBIT IN BRESCIAN WAY, CELERIAC, CACIOCAVALLO PODOLICO CHEESE FOAM, BLACK TRUFFLE AND CACCIATORA SAUCE / 3-7-9

28

LENTIL SOUP, MUSHROOMS, HAZELNUTS AND GARLIC SAUCE / 8-9

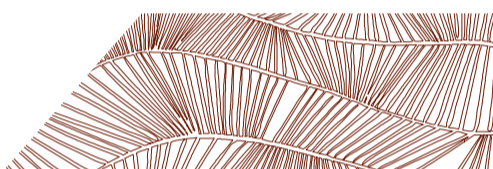
24

GRAGNANO SPAGHETTI WITH RAW AND COOKED FISH, PRAWNS, BLACK GARLIC AND VERBENA POWDER CORAL / 1-2-4-9-12-14

28

TUBETTI PASTA WITH BLACK SQUID RAGOUT, POTATO CREAM, FERMENTED LEMON, SEA AND LAKE FURIKAKE / 1-4-9-14

26



Main courses

PIGLET WITH MUSTARD YOKE, ANISE FLAVOURED BELLY, FERMENTED PLUMS AND MORELS SAUCE / 1-6-10

32

LIKE A BRESCIAN SKEWER... BEEF, RABBIT, PORK AND QUAIL, CARDONCELLI MUSHROOM AND HERBS SAUCE / 1-8-9-10

32

DEESEA SEABASS WITH MUGNAIA SAUCE, LEMONGRASS, TROUT ROE AND WHITE ASPARAGUS / 4-7-9-12

32

GRILLED RED TUNA BELLY, CRISPY PORK CHEEK, SMOKED EGGPLANT AND PROVOLA CHEESE FONDUE / 4-7

34



Allergen list

1. CEREALS CONTAINING GLUTEN SUCH AS WHEAT, RYE, BARLEY, OAT, SPELT, KAMUT AND THEIR HYBRIDIZED STRAINS AND DERIVED PRODUCTS
2. CRUSTACEANS AND CRUSTACEAN BASED PRODUCTS
3. EGGS AND DERIVED PRODUCTS
4. FISH AND DERIVED PRODUCTS
5. PEANUTS AND DERIVED PRODUCTS
6. SOY AND DERIVED PRODUCTS
7. MILK AND DERIVED PRODUCTS (INCLUDING LACTOSE)
8. SHELLED FRUITS, LIKE ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS AND DERIVED PRODUCTS
9. CELERY AND DERIVED PRODUCTS
10. MUSTARD AND DERIVED PRODUCTS
11. SESAME SEEDS AND DERIVED PRODUCTS
12. SULFUR DIOXIDE AND SULPHITES IN CONCENTRATIONS ABOVE 10 MG
13. LUPIN AND LUPINS-BASED PRODUCTS
14. MOLLUSCS AND MOLLUSCS-BASED PRODUCTS

DEPENDING ON AVAILABILITY, SEASONALITY AND PRODUCTION NEEDS, SOME INGREDIENTS OR PRODUCTS MAY BE BLAST CHILLED OR FROZEN AT -18°C.

