



TASTING MENUS

SENTIERO

8 courses – € 95 per person

Raw Shrimp in Cacciatore-Style	(5, 7, 8, 13)
Crêpinette of Quail, Hazelnut, Turnip Greens and Verdello Lemon	(2, 3, 13)
Artichoke, “Gran Cru di Grotta” Aged Cheese, Laurel, Ramson Capers and Wild Herbs	(3, 13)
Cappello del Prete Pasta stuffed with Milk, Sea Urchin, Yolk on Ash and Truffle	(3, 4, 5, 9, 11, 14)
Rice, Pumpkin, Pumpkin Seeds and Vegetables Sauce	(2, 12, 13)
Brill like a Croque Monsieur, Pomegranate Zabaione, Laurel and Roasted Lettuce	(5, 9, 13, 14)
Piglet Belly, Spring Onion en Papillote, Sage and Rosellina Apple	(3, 13)
Cypress, Peanuts and Tangerine	(1, 2, 3, 14)

IMPRESSIONE

4 courses of your choice from our menu – € 70 per person

CONFIDENZA

6 courses of our chef choice – € 80 per person

ESSENZIALE

3 courses of your choice from our menu – € 55 per person



À LA CARTE

STARTERS

Raw Shrimp in Cacciatore-Style	(5, 7, 8, 13)	€ 28
Baby Squids, Squacquerone Soft Cheese, Hazelnut and Toasted Chamomile	(2, 3, 5, 9)	€ 30
“Filiera Rizzieri” Scottona Beef Tartare, Truffle, Dill Oil, Taleggio Cheese and Red Chicory in Vinegar	(3, 11, 13)	€ 30
Artichoke, “Gran Cru di Grotta” Aged Cheese, Laurel, Ramson Capers and Wild Herbs	(3, 13)	€ 25

FIRST COURSES

Cappello del Prete Pasta Stuffed with Milk, Sea Urchin, Yolk on Ash and Truffle	(3, 4, 5, 9, 11, 14)	€ 30
Ravioli Pasta stuffed with Taggiasca Olives, Oyster and Orange Beurre Blanc	(3, 4, 9, 12, 14)	€ 28
“Metodo Massi” Fusilloni Pasta, Hare, Mountain Butter and Sage	(3, 7, 9, 12, 13, 14)	€ 25
Rice, Pumpkin, Pumpkin Seeds and Vegetables Sauce	(2, 12, 13)	€ 25

SECOND COURSES

Brill like a Croque Monsieur, Pomegranate Zabaione, Laurel and Roasted Lettuce	<i>(5, 9, 13, 14)</i>	€ 32
Lamb and its Glace with Cynar Italian Bitter served with Side Dishes in Italian-Style	<i>(3, 7, 12, 13)</i>	€ 30
Piglet Belly, Spring Onion en Papillote, Sage and Rosellina Apple	<i>(3, 13)</i>	€ 30
Rabbit, Turnip Greens, Pistachio and Roasted Vegetables Brown Stock	<i>(2, 3, 7, 12)</i>	€ 30

DESSERTS

Roasted Dark Chocolate Ganache, Mushrooms Caramel, Lemon and Smoked Ice Cream	<i>(1, 2, 3, 14)</i>	€ 14
Cypress, Peanuts and Tangerine	<i>(1, 2, 3, 14)</i>	€ 14
Rose Cake served with Ximénez Zabaione	<i>(3, 9, 13, 14)</i>	€ 14
Crêpes Suzette served with Frozen Orange Cream, Almond and Amara Liqueur	<i>(2, 3, 9, 14)</i>	€ 16
Homemade Bread and Cover Charge		€ 5



IL FENICOTTERO ROSA
gourmet

ALLERGEN LIST

1. Peanuts and Derivatives
2. Nuts
3. Milk and Dairy Products
4. Mollusks
5. Fish
6. Sesame
7. Soy
8. Crustaceans
9. Gluten
10. Lupin
11. Mustard
12. Celery
13. Sulphur Dioxide and Sulphites
14. Eggs and Derivatives