

ottocentodieci  
RISTORANTE

*Menu*

*Chef Rigels Tepshi*

## Starters

SICILIAN "MAZARA DEL VALLO" RED PRAWN "Mortara" goose ham, Marsala wine, Passion fruit	22 euro
"CILAVEGNA" PINK ASPARAGUS beef tongue, grapefruit, smoked herring eggs	16 euro
VEGETABLE GARDEN CONSISTENCES AND MUSSELS	16 euro
PIEDMONT "CARMAGNOLA" GREY RABBIT Pernaud sauce, squids, samphire, carpet shell clams	16 euro

## *Pasta and Risotto*

<b>BIOLOGICAL "RISERVA SAN MASSIMO" RISOTTO</b> neapolitan rusk bread, onions, lemons, cress	15 euro
<b>GRAGNANO FUSILLONI PASTA</b> king crab bisque, asparagus, dandelion	16 euro
<b>STUFFED GNOCCHI "ALLA CAPRESE"</b> with tomato, Mozzarella cheese and basil	16 euro
<b>FRESH HOME-MADE RAVIOLI STUFFED WITH LANGOUSTINE</b> Modena aged balsamic vinegar, Sicilian "Mazara del Vallo" red prawn	18 euro

## *Fish and Meats*

### RED MULLET

fava bean cream, murex, cardamom, sorrel

22 euro

### FICATUM CHICKEN

foie gras, celeriac, tonka beans, green sauce

24 euro

### LAMB WITH SALMORIGLIO SAUCE

french brioche bread, green apple chutney

22 euro

### TURBOT FILLET

south Italy Gaeta black olives, pine nuts pesto, potatoes bâtonnet, parsley

23 euro

## *Dessert*

Lemon delight 10 euro

Garlic, oil, hot pepper, parsley 10 euro

Chocolate puffed rice, piedmont hazelnut,  
dark chocolate namelaka cream, Timut pepper 12 euro

Peas sponge, coconut dacquoise, litchis, cocoa beans,  
south italy "fucella" ricotta cheese, caramel 10 euro

## *Lomellina centro*

### SICILIAN "MAZARA DEL VALLO" RED PRAWN

"Mortara" goose ham, Marsala wine, Passion fruit

### "CILAVEGNA" PINK ASPARAGUS

beef tongue, grapefruit, smoked herring eggs

### BIOLOGICAL "RISERVA SAN MASSIMO" RISOTTO

neapolitan rusk bread, onions, lemons, cress

### FICATUM CHICKEN

foie gras, celeriac, tonka beans, green sauce

### CHOCOLATE PUFFED RICE

piemont hazelnut, dark chocolate namelaka cream, Timut pepper

45 euro

### WINES PARING MENU

15 euro

## *Ottocentodieci... peonies*

### SICILIAN "MAZARA DEL VALLO" RED PRAWN

"Mortara" goose ham, Marsala wine, Passion fruit

### PIEDMONT "CARMAGNOLA" GREY RABBIT

Pernaud sauce, squids, samphire, carpet shell clams

### STUFFED GNOCCHI "ALLA CAPRESE"

with tomato, Mozzarella cheese and basil

### FRESH HOME-MADE RAVIOLI STUFFED WITH LANGOUSTINE

Modena aged balsamic vinegar, Sicilian "Mazara del Vallo" red prawn

### GRAGNANO FUSILLONI PASTA

king crab bisque, asparagus, dandelion

### TURBOT FILLET

south Italy Gaeta black olives, pine nuts pesto, potatoes bâtonnet, parsley

### PEAS SPONGE

coconut dacquoise, litchis, cocoa beans, south italy "fucella" ricotta cheese, caramels

65 euro

### WINES PARING MENU

15 euro

## I FORNITORI

per il Coniglio Grigio di Carmagnola, Azienda Agricola F.lli Miroglio

per il Riso Carnaroli, Riserva San Massimo

per il pollo ficatum, Azienda Agricola Moncucco di Massimo Greppi

per il fegato grasso e il prosciutto d'oca, La Corte dell'Oca di Gioachino Palestro

per la ricotta di Fuscella, Caseificio La Baronia di Caserta

Restaurant staff is available for any information on food allergies and intolerances.

Some fresh products are subjected to rapid temperature reduction  
to ensure quality and safety.