

# Le Terre

## ANTIPASTI

		Euro
(1)	Carpaccio di Fassona Piemontese con bagnetto verde uovo in spuma e cialda di polenta croccante	18,0
(1,7) <b>V</b>	Tarte Tatin di cipolle di Certaldo e patate Ratte con cremoso di Strachitunt D.O.P	15,0
(1,14)	Capesante e Carciofi con hummus di fave al lime	18,0
(2,4)	Gambero in guazzetto mediterraneo con zucca all'agro e spuma di Ceci	18,0
(1,3,7) <b>V</b>	Crema di patate al Tartufo, uovo cotto a 65° e sfoglia croccante d'orzo Perlato	15,0

## PRIMI

(1,3,7,9)	Il " RE " Casoncello dello Chef	18,0
(7,9)	Risotto Vialone nano, profumo di Alba nera e Sole dell'Ecuador	21,0
(1,3,7,9)	Pappardelle fatte in casa stracotto di Cinghiale e perle del Chianti	18,0
(1,3,4,7)	Spaghetti Cappuccio, tartare di Ombrina e crema di Bufala Campana	20,0
(1,2)	Crema di Topinambur, scampo croccante di Sicilia al profumo del mare	18,0

### Allergene:

(1) cereals containing gluten: wheat, rye, barley, oats, spelt, and their derived strains and products; (2) crustaceans and products thereof; (3) eggs and egg products; (4) fish and fish products; (5) peanuts and peanut products; (6) soya and soya products; (7) milk and milk products including lactose; (8) nuts, namely: almonds, hazelnuts, walnuts, pistachios and their products; (9) celery and products thereof; (10) mustard and products thereof; (11) sesame seeds and sesame products; (12) sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg; (13) lupins and products thereof; (14) molluscs and mollusc products ( **V** )  
vegetarian / vegan

The fish intended to be eaten raw has undergone a preventive reclamation treatment in accordance with the regulation CE 853/2004

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## SECONDI

		Euro
(1,2,4)	Il mare e l'orto incontrano il cioccolato bianco	35,0
(1,4,7)	Filetto di rombo Chiodato al vapore con Pak choi e miele Millefiori	34,0
(9,12)	"THE KING" il manzo mai visto	35,0
(3,7)	Costolette di Agnello, millefoglie di patate Ratte e gocce di nocciole Piemontesi	32,0
(1,7,9)	Le Faraona in tre consistenze	30,0

## DOLCI

(1,3,7)	Ravioli al cacao al ripieno di castagne, spuma al mascarpone e composta di cachi	13,0
(1,3,7)	Soffice di Ananas, soffio di Cioccolato Bianco, perle di Cocco	13,0
(1,3,7,8)	Semifreddo al caramello, crema al Passion fruit e croccante al lampone	12,0
(3,7,12)	Gelato al Panettone artigianale con Zabaione al Marsala	12,0

coperto

3,0

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## MENU' DEGUSTAZIONE 7 PORTATE

- 
- (1) Carpaccio di Fassona Piemontese con bagnetto verde uovo in spuma e cialda di polenta croccante
- (2,4) Gambero in guazzetto mediterraneo con zucca all'agro e spuma di Ceci
- (1,3,7,9) Il " RE " Casoncello dello Chef
- (1,3,4,7) Spaghetti Cappuccio, tartare di Ombrina e crema di Bufala Campana
- (1,4,7) Filetto di rombo Chiodato al vapore con Pak choi e miele Millefiori
- (3,7) Costolette di Agnello, millefoglie di patate Ratte e gocce di nocciole Piemontesi
- (3,7,12) Gelato al Panettone artigianale con Zabaione al Marsala
- Acqua Panna e San Pellegrino
- € 70,00 p.p.

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## APPETIZERS

		Euro
(1)	Carpaccio of Fassona Piemontese with green bath and Crunchy corn	18,0
(1,7) V	Tarte Tatin of Certaldo onions and Ratte potatoes with creamy Strachitunt D.O.P	15,0
(1,14)	Scalopp and artichokes whit bean and chickpea hummus	18,0
(2,4)	Cloud of horse beans and chickpeas, Mediterranean shrimp on pumpkin rock Full	18,0
(1,3,7) V	Potato and truffle cream with egg cooked at low temperature and crunchy barley	15,0

## FIRST COURSES

(1,3,7,9)	The " King " Chef's Casoncello	18,0
(7,9)	Risotto Acquarello, the sent of Alba nera and Sun of Ecuador	21,0
(1,3,7,9)	Homemade pappardelle with wild boar stew and red wine sauce	18,0
(1,3,4,7)	Purple spaghetti, Ombrina tartare and Buffalo Bell cream	20,0
(1,2)	Sunchoke cream, prawns of Sicily and scent of the sea	18,0

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## MAIN COURSES

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(1,2,4)	The Sea and Land waiting the white chocolate	35,0
(1,4,7)	Steamed Turbot fillet whit Pak choi and wildflower honey	34,0
(9,12)	"THE KING" Chef's beef filet (400 grs.)	35,0
(3,7)	Lamb chops on millefeuille Ratte potatoes with a hazelnut sauce	32,0
(1,7,9)	Guinea fowl in three textures	30,0

## DESSERTS

(1,3,7)	Stuffed sweet cocoa ravioli with chestnut cream, mascarpone cheese mousse and Kaki Jam	13,0
(1,3,7)	Fluffy pineapple, puff of white chocolate, coconut pearls	13,0
(1,3,7,8)	Caramel parfait, passion fruit cream and crunchy raspberry	12,0
(3,7,12)	Panettone ice cream with Marsala egnog	12,0

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## OUR TASTING MENU'

- 
- (1) Carpaccio of Fassona Piemontese with green bath and Crunchy corn  
∞
- (2,4) Cloud of horse beans and chickpeas, Mediterranean shrimp on pumpkin rock Full
- (1,3,7,9) The " King " Chef's Casoncello  
∞
- (1,3,4,7) Purple spaghetti, Ombrina tartare and Buffalo Bell cream
- (1,4,7) Steamed Turbot fillet whit Pak choi and wildflower honey  
∞
- (3,7) Lamb chops on millefeuille Ratte potatoes with a hazelnut sauce
- (3,7,12) Panettone ice cream with Marsala eggnog
- Panna e San Pellegrino water
- € 70,00 p.p.

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