

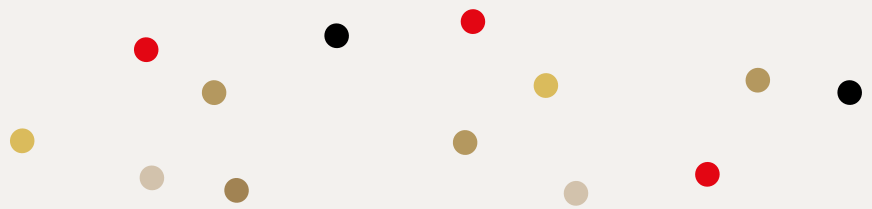


IL PAGLIACCIO



—270 € per person / 9 courses

—Chef
Anthony Genovese



CIRCUS

INSPIRED PRELUDE
Squid, lard and green apple

PRIZED TRICKS
Chicken, potatoes and truffle

TOURNÉE
Yellowtail, foie gras and lime

THE CONTORSIONIST
Fusilloni, elephant garlic and poppy seeds

AN UNEXPECTED ENCOUNTER
Rabbit and sea anemone

FRESHLY CAUGHT
*Spinach, tomato caramel
and potatoes*

or

ROSE, THE DUCK
*Pink pepper, rhubarb
and wild strawberries*

GAME FOR TWO
Almond and green beans

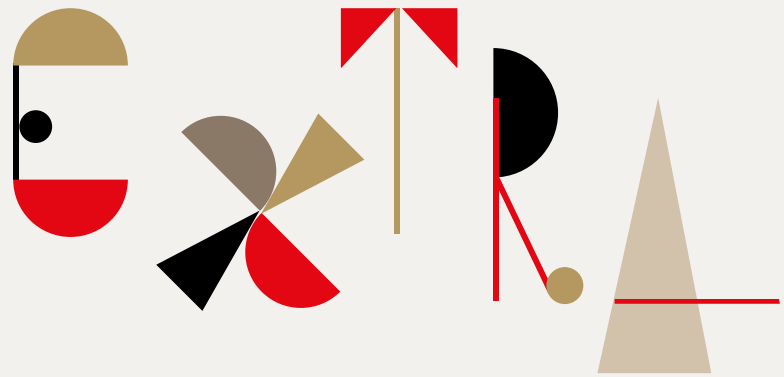
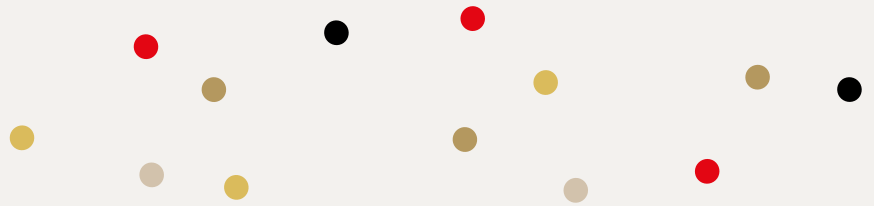
TRANSPARENCIES
Avocado, kefir and shiso

AMAZING MAGIC
Robiola cheese, red pepper and mulberries





IL PAGLIACCIO



EXTRA!

Beyond the menu...
only those who dare will truly soar...
Choose the course that reveals
your essence and enrich your journey.

—Chef
Anthony Genovese

THE FRENCH INFLUENCE
Sweetbreads, oysters and chamomile

75



MY TRADITION

Maccheroni al ferretto, sauce and salted ricotta

35



SOUVENIRS

Scampi, ceviche and Thai curry

120



LIGHT AND TROPICAL

Banana with Chartreuse, coconut, and licorice

40

