

## Expression

### Sea oyster

Oyster, passion fruit and cardamom

### Stones

Bavarian cream with foie gras  
and fermented cherry

### The cigar

Campese chicken cannolo, morels,  
Parmigiano Reggiano "Vacche Rosse"  
with potato cream and salty crumble

### The crab at the "counter"

Warm salad of braised veal cheek,  
crab and whipped coffee sauce

### Wild risotto

Carnaroli rice melted in Bagòss cheese,  
crunchy green celery, Franciacorta's snails

### Curls on head

Gold-drawn Verrigni spaghetti, sea urchins,  
veal head and chocolate grue

### Dream

Pigeon breast aged 45 days in cocoa butter,  
hazelnut cream, hints of elderberry

### Memories of the East

Eel glazed in red wine and honey, soy tempeh

### Sicily-Tokyo, round trip

Almond milk ice cream, sake gel,  
juniper and sour cherries

### Millefrolle

Creamy chocolate, hazelnuts and salt,  
crumble and coffee ice cream

**130 euros**

## Weaves

### French Toast

Pepper bread, Mazara's red prawns,  
Wagyu, cardoncello mushroom

### One bite

Wagyu, foie gras and black truffle

### The Chair of the President

Turbot, shrimps and black truffle, clam chowder,  
white carrot and orange purée

### Farmer house

Tortello pasta with lamb, Roccaverano's fondue  
and beetroot juice, pear's gel

### Velvet

Saddle of roe deer, chorizo, Umbrian spelled couscous

### Sem a Milan

Chocolate based saffron cream,  
marrow ice cream, tangerine gel

**100 euros**

## Passion

### Upstream

Potato cannelloni, provola cheese and cardamom

### About Guinness

Spelled macaroni cooked in dark beer extraction,  
chickling pea's cream and pecorino cheese

### The fennel

Grated fennel with Fontina cheese,  
fennel sorbet and focaccia

### Sicily-Tokyo, round trip

Almond milk ice cream, sake gel, juniper and sour cherries

**80 euros**

### To complete the journey

Traditional wine pairing **40 euros**

Superior wine pairing **60 euros**

Water **3,00 euros**  
Soft drinks from **4,00 euros**  
Coffee **4,00 euros**  
Covered charge **5.00 euros**

Wine glasses from **8,00 euros**  
Beer from **7,00 euros**  
Cocktail from **12,00 euros**

## A la carte

### TO START

#### The cigar

Campese chicken cannolo, morels,  
Parmigiano Reggiano "Vacche Rosse"  
with potato cream and salty crumble

**24 euros**

#### The crab at the "counter"

Warm salad of braised veal cheek,  
crab and whipped coffee sauce

**24 euros**

#### Lust

Lobster, organic 'Nduja Cosenza and fennel

**26 euros**

### CARBOHYDRATES

#### Around the lake

Barbecued crayfish tortello  
and lavender essence

**28 euros**

#### Soqqadro

Gold-drawn Verrigni pasta, Primitivo sauce,  
Apulian canestrato cheese and turnip tops

**28 euros**

#### Curls on head

Gold-drawn Verrigni spaghetti, sea urchins,  
veal head and chocolate grue

**28 euros**

### MAIN COURSES

#### Another steak

Poached cooked beef fillet, hints of yoghurt,  
Brema's onion puree

**38 euros**

#### The Chair of the President

Turbot, shrimps and black truffle, clam chowder,  
white carrot and orange purée

**38 euros**

#### Out and about in the world

Sea bass fillet with Teriyaki sauce,  
beetroot and endive

**36 euros**

### DESSERT

#### Millefrolle

Creamy chocolate, hazelnuts and salt,  
crumble and coffee ice cream

**15 euros**

#### Sem a Milan

Chocolate based saffron cream,  
marrow ice cream, tangerine gel

**16 euros**

#### Nuances

Polignano's carrot, squacquerone  
cheese and citrus fruits

**15 euros**

### Our artisanal cheeses and compotes

7 touches **25 euros** / 5 touches **20 euros** / 3 touches **15 euros**

Our dishes may contain allergenic substances.  
Some raw materials may be frozen or frozen  
at the origin. The dining room staff is at your  
disposal for any clarification and to view the  
detailed list of allergenic substances

The artisan bakery of Mi View is  
made with Monteleone spelled flour,  
Umbrian cereals, mother yeast and  
thirty hours of leavening.