

## Antipasti

### **Foie Gras Mi-Cuit -25**

Foie Gras, Porto & Madeira and figues jam

### **Veg Pie -15**

Carrots and zucchini pie,  
crispy vegetable and taleggio cream

### **Astice quasi alla Catalana -40**

Atlantic wild Blue Lobster, lemon potato,  
scallion, celery and taggiasca olives marinated  
in Moscato wine

### **I nostri laghi e il Carpione -17**

Terrine of marinated lavaret with crispy vegetables  
and our sweet and sour sauces

### *Il piatto Gustoso*

#### **Uovo 63,5° - 19**

*Parisi's egg, potatoes and leek cream,  
black truffle, foie gras shavings  
and crispy wafer*

## Primi Piatti

### **Tortelli Patate e Crostacei -25**

Homemade tortelli filled with potato cream,  
crustacean stock, sicilian red prawn and Bajkal caviar

### **Risotto Pigeon and raspberry -25**

Riso Carnaroli, creamed with farm butter and saffron,  
quail and pigeon ragù and raspberry sauce

### **Spaghettone and snails -19**

Spaghettoni Felicetti served with  
snails sauted bourguignone style ragù

### **Celeriac and prawns - 19**

Celeriac velouté with grilled prawns

### *La Specialità*

#### **Tagliolini al Volo -19**

*Fresh homemade pasta with duck  
confit ragù, simmered with Elixir  
and orange aroma*

## Secondi Piatti

### **Sinfonia Rossini -37**

Beef fillet with Foie Gras, black truffle  
and local vegetables bouquet \*

### **La Guancetta Morbida -27**

Slow cooked beef cheek,  
served with purè and its sauce

### **Baccalà Dada -33**

Creamed white cod, foie gras,  
black truffle sauce, lovage

### **Monkfish -29**

Monkfish served with broccoli and sundried  
tomatoes sauce

### *Un piatto un po' Liberty*

#### **Daffy Duck è finito in Padella -30**

*Orange duck in Borducan style,  
roasted breast, cigars of confit thighs  
and its liver\**

## Sapori Liberty - 95

Seafood based tasting menu

*For organizational reasons, the menu will be served for the entire table*

### Scampo arrostito

*Prawn with seawater and crispy seaweed*

### Astice quasi alla Catalana

*Atlantic wild Blue Lobster, lemon potato, scallion, celery and taggiasca olives marinated in Moscato wine*

### Celeriac and prawns

*Celeriac velouté with grilled prawns*

### Tortelli Patate e Crostacei

*Homemade tortelli filled with potato cream, crustacean stock, sicilian red prawn and Bajkal caviar*

### Aragostella in guazzetto

*Lobster with crustacean and lemon sauce, Erbaluce di Caluso, crispy wafer and caviar*

### Arancia del Borducan

*Orange bavarese with orangee peel*

## Belle Époque - 65

Tasting menu mainly based on duck's meat

*For organizational reasons, the menu will be served for the entire table*

### Foie Gras Mi-Cuit

*Foie Gras, Porto & Madeira and figues jam*

### Uovo Sessantatré Gradi e Mezzo

*Parisi's egg, topinambur cream, black truffle, foie gras shavings and crispy wafer*

### Tagliolini al Volo

*Fresh homemade pasta with duck confit ragù, simmered with Elixir and oranges aroma\**

### Daffy Duck è finito in padella

*Orange duck in Borducan style, roasted chest, cigars of confit thighs and its liver*

### Tortino del Borducan

*Everyday prepared with Lindt Dark chocolate, piedmontese nuts, a little bit of the original Elixir al Borducan and finally covered of glaze*

*For information about allergens, ask the waiters the menu containing all the indications.*

*\*Fish destined to be consumed uncooked or almost uncooked has been subjected to the precautionary treatment in compliance with the CE Regulation 853/2004, attachment III, section VIII, chapter 3, letter D, point 3.*