

Belle Époque Autunno - 55

Il Viaggio di Davide - 115

A journey around Italy, following Davide Bregonzio's trip with Giuseppe Garibaldi to Sicily, to unify Italy and invent the Borducan orange liqueur

Autumn Terrine – Varese

Wild boar terrine with chestnut, sundried plums and duck liver

Riso in cagnun 2.0 – Varese

A typical dish of Varese modernized by our chef, cream of perch filet, puffed rice*

Baccalà Dada – Quarto dei Mille

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

Tappa a Orbetello

Spaghettoni Felicetti, smoked eel from Orbetello, sour cream and lemon

Pollo al Marsala

Bresse chicken, suprême sauce and Marsala reduction

Salmerino di Montagna - Algeria

Steamed Char, Tajine broth and king crab

Grapefruit sorbet with Elixir del Borducan

Arancia del Borducan

Orange Bavarese filled with orange peel and hazelnuts, crunchy crumble

For organizational reasons, the tasting menu will be served only for the entire table.

Autumn Terrine

Wild boar terrine with chestnut, sundried plums and duck liver

Tagliolini al Volo

Home made pasta, with our special ragout of quail and red partridge, marinated foie gras shavings

Daffy Duck Gourmet

*Orange duck in Borducan style, roasted breast, cigars of confit thighs**

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

Sapori Liberty - 75

Cappasanta

Scallops tartare, dressed with green apple, sour cream and dill

Aragostella Laurent-Perrier

Lobster with lemongrass and Champagne sauce, crispy rice wafer

Tortelli Patate, Crostacei e Caviale

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

Salmerino di Montagna

Steamed Char, Tajine broth and king crab

Quasi un Babà

Passion fruit "babà", white chocolate mousse and coffee froth

Antipasti

Terrina di Foie Gras -25

Foie Gras terrine, Porto & Madeira and figues jam*

Zucca d'autunno -17

Steamed pumpkin with herbs, served with zola cheese cream, licorice and raspberry, rosemary crumble

Astice quasi alla Catalana -40

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

Il piatto Gustoso

Uovo Barzotto -19

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

Primi Piatti

Risotto Piccione e Lamponi -25

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

Tortelli Patate, Crostacei e Caviale -25

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

La Specialità

Tagliolini al Volo -25

Home made pasta, with our special ragout of quail and red partridge, marinated foie gras shavings

Secondi Piatti

Sinfonia Rossini -37

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

Salmerino di Montagna -37

Steamed Char, Tajine broth and king krab

Un piatto un po' Liberty

Daffy Duck Gourmet -30

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

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.*