

Chef Cerveni Proposes

WINTER CUISINE

Purple Potato, Red Prawns and Franciacorta Sauce (2007)	€ 26
Scampi Tartare, Sour Cream, Capers Powder, Oscietra Caviar (2011)	€ 55
Crispy Quail Salad, Foie Gras, Flowers and Leaves with Traditional Balsamic Vinegar (2009)	€ 26
Lentil Cream, "Soft" Calamari, Oyster Leaves (2011)	€ 26
Pumpkin Composition, Amaretto Powder and Black Truffle (2011)	€ 24
"Gold Selection" Massimo Spigaroli's Culatello, Berlinghetto's Salami, Pickled Vegetables	€ 24
Warm Spaghetti with Mazzancolle and Sea Urchins (2003)	€ 26
Risotto with Brittany Oysters, Burrata Cheese, Tropea Red Onions and Herring Caviar (2011)	€ 30
Smoked Asparagus Home Made Fagottelli Pasta, Morels Consommé, Black Truffle (2011)	€ 28
Rabbit Ravioli, with Butter, Sage and Crispy Parmesan (2009)	€ 20
Bigoi Pasta with "Pestom" Ragù (Grandma Elvira's Recipe - 1955)	€ 20
Gratinated Onion Soup with Pistachios (2007)	€ 20
"Winter Mediterraneo": Cod Fillet, Capers, Anchovies, Chickpeas, Citrus (2011)	€ 30
The "Lobsterartichoke" (2011)	€ 38
Breast of Duck, Grape Most, Small Foie Gras Terrine (2004)	€ 32
Cocoa and Red Wine Hare , Crispy Polenta and Blueberry Compote (2010)	€ 28
Cubic Veal with Franciacorta Demì Glace and Rosemary Potato Purée (2011)	€ 28
The "Two Doves" Oil Beef with Polenta (Grandma Elvira's Recipe - 1955)	€ 26
Local Cheese Selection, Onion and Red Wine Chutney	€ 15

Service is included.

Franciacorta Wine as Aperitif € 6, Champagne by the Glass € 10

Water € 3

WINTER TASTING MENUS

(Our tasting menus are served for all the guests at the table)

Two Doves Classics

Purple Potato, Red Prawns and Franciacorta Sauce

Rabbit Ravioli, with Butter, Sage and Crispy Parmesan

The "Two Doves" Oil Beef, Polenta

Local Cheese Selection, Pumpkin and Ginger Chutney

Acacia Honey Parfait, Caramelized Hazelnuts, Extra Virgin Sebino Oil

€ 70 for person, drinks not included

Creativity

Lentil Cream, "Soft" Calamari, Oyster Leaves

Crispy Quail Salad, Foie Gras, Flowers and Leaves with Traditional Balsamic Vinegar

Smoked Asparagus Home Made Fagottelli Pasta, Morels consommé, Black Truffle

The "Lobsterartichoke"

Cubic Veal with Franciacorta Demi Glace and Rosemary Potato Purée

Crumbled Brisée, Warm Green Apple Jelly with Rosemary, Cinnamon Ice Cream

€ 85 for person, drinks not included

FROM THE CELLAR

Discovery Selection

Selection of two Wines by our Sommelier € 20

Curiosity Selection

Selection of three Wines by Our Sommelier € 29

Experience Selection

Selection of four Wines by Our Sommelier € 37

BUSINESS LUNCH

Served from Tuesday to Friday

Two Courses of your Choice from the Daily Menu € 28, Three Courses € 38

Wine and Drinks not Included

For hygiene Laws and your own Safety, The Fish which is Served Raw has been frozen at the Temperature of -20 ° for 24 hours