



ESSENZA

Restaurant

Menu

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*"Essenza", inspired by Stefano Cavallini's Cucina Essenziale,
is an invitation to recognise taste in its clearest form:
where complexity gives way to depth, and simplicity becomes
an expression of excellence.*

Between Vegetables, Gardens and Woodland

Vegetable garden on the plate, vin cotto dressing

Potato gnocchi, filled with artichokes, white wine and ginger sauce *(A, C, G)

Wild mushrooms, tart a soufflé, walnut and tonka bean (C, G, H)

Carrot, almond

100 €

Essenza

Scallops soufflé, black truffle and pumpkin (C, G, P)

Ravioli of rabbit, langoustine, ceps mushroom and catmint *(A, C, G)

Duck fried, orange sauce, bok choy (C, G, F)

Apple, caramel and vanilla

125 €

Wine pairing

80 €

The degustation menu is intended for the all table only

Executive Chef
Stefano Cavallini



Sous Chef
Marco Montanini

Starter

Vegetable garden on the plate

vin cotto dressing

28 €

Snail

celeriac and lovage (G, P)

30 €

Scallops

soufflé, black truffle and pumpkin (C, G, P)

32 €

Terrine

pork and chicken, fermented plum, radicchio salad (G, L)

30 €

Pasta, soup and rice

Potato gnocchi

filled with artichokes, white wine and ginger sauce *(A, C, G)

30 €

Tagliolini

cuttlefish, clams and black cabbage *(A, C, P)

30 €

Risotto

chicken liver, goat's cheese and vin Santo (G)

30 €

Ravioli

of rabbit, langoustine, porcini mushrooms and catmint *(A, C, G)

34 €

Consommé

duck tortellini *(A, C, G)

30 €

Main course

Wild mushrooms

tart a soufflé, walnut and tonka bean (C, G, H) 30 €

Lobster

estate's pulse, bisque and caviar (B, D, G) 85 €

Sole

à la Meunière, boiled parsley potatoes *(A, G) 55 €

Duck

fried, orange sauce, bok choi (C, G, F) 48 €

Wild boar

rendanfig stew, potato puree (G, H) 40 €

Spit roast

Chateaubriand

green peppercorns sauce, potato graten (G) x 2 people 90 €

Saddle of deer

chestnuts and Brunello di Montalcino sauce, savoy cabbage (G, I) 48 €

Roots

sweet potato, celeriac and red beetroots 38 €

Fish products to be consumed raw or practically raw have been subjected to a thermal shock at -20° for 24 hours in compliance with EC Regulation 853/04. Some of our artisanal products are blast chilled in our premises to keep the freshness. *Product blast chilled. Indication of the presence of allergens in foods pursuant to Article 44 of Regulation (EU) No 1169/2011: A = Cereals containing gluten, B = Crustaceans, C = Eggs, D = Fish, E = Peanuts, F = Soya, G = Milk and lactose, H = Nuts, I = Celery, L = Mustard, M = Sesame seeds, N = Sulphur dioxide and sulphites, O = Lupine, P = Mollusc