



# acquafarina

*Edizione N°36*

**STUZZICHINO**

Amuse bouche

**FAVA TIPS & RICOTTA**

Aged balsamic

**ACCIUGHE BIANCHE**

White anchovies, citrus, confit tomato, caviar

**PIADINA DI FOIE GRAS**

Apricot jam, farmer's greens

**RISOTTO AL CASTELMAGNO**

Fermented pear, aerated cheese

**PICCIONE GLASSATO**

Balsamic glazed squab, confit garlic, eggplant purée

**MONTE BIANCO 2.0**

Chestnut purée, dolce latte, chestnut sponge

150

whole table participation

***Wine Pairings***

*Discovery 90*

*Premium Selection 190*