



BOTANIK A

VIAGGIO TRA FAMIGLIE BOTANICHE

Prawns and *Cucurbitaceae*

White Melon, Yellow Melon, Cucumber, Zucchini, Pumpkin

Codfish and *Chenopodiaceae*

Chard, Spinach, New Zealand Spinach, Saltbush, Quinoa

Egg, *Regnum Fungi* and *Lamiaceae*

Cardoncello, Pioppini, Champignon Mushrooms, Sage, Thyme, Rosemary, Marjoram, Oregano, Puleggio Mint

Risotto, Fennel and other *Ombrellifere*

Fennel, Dill, Coriander, Cumin, Anise, Chervil, Parsley

Spaghetti, *Lamiaceae*, Caprino and Lime

Marjoram, Sage, Lavender, Mint, Oregano, Thyme, Rosemary, Savory, Basil

Pasta, *Peppers*, Lupini Clams and Pecorino

Black Pepper, Cubebe Pepper, Long Pepper, Wild Pepper, Sichuan Pepper, Pimento

Amberjack and *Leguminose*

Green beans, Lupins, Lentils, Chickpeas, Beans

Lamb and *Myrtaceae*

Eucalyptus, Cloves, Myrtle, Allspice

Pigeon and *Cupressaceae*

Juniper, Cypress

Spaghetтино Turnip Greens and Anchovies

from *Radici & Innesti 2021*

5	Botanical Families	85	7	Botanical Families	105	9	Botanical Families	135
	Wine Pairing	50		Wine Pairing	70		Wine Pairing	90
	Non-Alcoholic Pairing	50		Non-Alcoholic Pairing	70		Non-Alcoholic Pairing	90
	"Prestige" in three glasses	80		"Prestige" in four glasses	110		"Prestige" in five glasses	140

La Carta

It is possible to choose 2 o 3 dishes and create your own menu

2 dishes à la carta	70
3 dishes à la carta	100

