



nugolo

Antipasti

Veal tongue, wild garlic cream, anchovies' mayonnaise,
asparagus and olive oil powder (3,4,5,9,12)

€ 14

Garden's tomato mix, almonds, vanilla, buffalo milk
and warm homemade bun(1,3,4,7,8,10)

13€

Octopus, roasted potatoes cream, sweet and sour onions,
shallot and pak choi(4,14)

16€

Egg 64°, gorgonzola foam, cardoncelli mushrooms
and forest powder (1,3,6,7)

13€

Primi

Chitarra Nugolo (1,7,9)

13€

Risotto, lamb ragù and its coratella, celeriac, cream of roasted lemon,
raw cocoa and lamb brain praline (5,7,9,12)

18€

Bottoni, red potatoes and 'nduja, sea mussels and their reduction
wild rocket sauce (1,3,4,7,9,12,14)

17€

Linguina, cannocchie, bottarga, candied celery and fennel (1,2,4,5,9,12)

18€

Secondi

Bonito in double marinade, escarole,
taggiasche olives, cauliflower cream and petals (4,7)

€ 23

Duck breast, chard, black cherries and pollen (9,12)

€ 24

Creamy pumpkin, polenta, citrus and carrot veal, smoked black tea powder and
bitter red turnip (3,7)

€ 20

Chicken, homemade mayonnaise, liver,
parfait, brioche bread and figs (3,5,7,9,12)

€ 22

Cover charge 3,5 € e unlimited water 2€

* richiamo elenco allergeni (reg UE 1169/211)

1. Glutine
2. Crostacei
3. Uova
4. Pesce

5. Arachidi
6. Soia
7. Latticini
8. Frutta a guscio

9. Sedano
10. Senape
11. Semi di sesamo
12. Solfiti

13. Lupino
14. Molluschi

