

# DEVERO RISTORANTE



## Tasting Menu

6 thoughts sample for you

The tasting menu  
€ 100 excluding beverage

€ 160 with wine in pairings

## Classic Menu

Welcome appetizer

Piemonte beef served raw  
with a delicate curry sauce, Pizzuta almond and herbs

Beetroot risotto with gorgonzola sauce

Crispy smoked eel and foie gras with smoked grapefruit sauce

Pre dessert

Crème-Brule with frozen blueberries, cherries and meringue

Petit fours

The classic menu € 75 excluding beverages

€ 120 with wine in pairings

The two tasting menu are recommended for the entire table

Some items may have had a chilling process as directed by the decree in force  
Smoking is forbidden at restaurant tables but we have specifically designated areas  
We would be very grateful, for the respect of other guests, if you like to lower the tone of your mobile phone

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	Plate	Taste
<b>Water's starters</b>		
Scallops, thistles and hazelnuts	€ 32	€ 23
Fried langoustines to dip in a porcini's savory reduction	€ 35	€ 25
<b>Land's starters</b>		
Piemonte beef served raw with a delicate curry sauce, Pizzuta almond and herbs	€ 28	€ 21
40 months Culatello from the ancient Court Pallavicina	€ 35	
<b>Water's pasta dishes</b>		
Oil and lime buttons with octopus and caciucco sauce	€ 26	€ 19
Paccheri with pink pepper and red prawns	€ 28	€ 21
<b>Land's pasta dishes</b>		
Boiled grissini with Cibreo sauce	€ 22	
Pumpkin ravioli, foie gras, marinated seeds and head cabbage	€ 26	€ 19
Beetroot risotto with gorgonzola sauce	€ 22	
Risotto with balsamic scents and Lomellina snails	€ 28	
<b>Water's manicures</b>		
Crispy smoked eel and foie gras with smoked grapefruit sauce	€ 38	€ 29
Caught sea bass, in a fragrant Milanese style, served with seafood	€ 38	€ 29
<b>Land's manicures</b>		
Cinta Senese suckling pig with herbs baked and glazed in oven	€ 35	€ 26
Crispy veal cheek with mountain butter mashed potatoes	€ 28	
Pickled veal tongue bath and served with green sauce and red onions	€ 35	
<b>Cheese</b>		
Our cheeses selection from Italy and rest of the World	€ 25	

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## Classic Desserts

Ciocco Colato with peach and gianduja	€. 15
Crème brûlée with cranberry ice, cherries and marshmallows	€. 14
Daily ripe fruit and sorbets selection	€. 14

## Recent idea Dessert

Chestnuts, barley and ginger	€. 15
Khaki to light perfume of grappa and mint	€. 15

## Espresso Coffee

From Torrefazione Giamajca di Gianni Frasi	€. 3
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