



EVOLUTION



MICHELIN
2024

EASTER LUNCH

ANIMELLA

Glazed sweetbread | Romanesco broccoli
polenta | its fund

UOVO

Crispy yolk | broad beans and spring onion
mint oil | pit pecorino

GNOCCHI

Genoese lamb ricotta gnocchi
artichoke | truffle

PANCIA

Piglet belly | its fund
apple | snow peas and peas salad

SWEET EASTER

the Easter tradition revisited by our chef

Price: € 100

Paired with:

Cocktail by Donna Elena | three glasses of wine € 40

SERVICE AND COVER CHARGE: € 6