



Menu

Chef's welcome amuse-bouche

Bites outside the station

VARIGNANA

Cuttlefish, gently opened with Varignana EVO oil

Peas, Blanc de Blancs, and ham broth

Metodo Classico Brut Blanc de Blancs "Villa Amagioia",

Az. Agr. Palazzo di Varignana

NAPLES

Luciana-style octopus in ravioli

Tomato water, caper leaves and berries

Fiano di Avellino "Radici" DOCG 2024, Mastroberardino

ROME

Slow-cooked artichoke

Fermented cacio e pepe artichoke

Verdicchio dei Castelli di Jesi "Stefano Antonucci"

DOCG 2023, Santa Barbara

MILAN

"Almost" Cotoletta - First Class

Roasted Grigio Alpina beef, whipped egg yolk,
crispy bread crumble, baby spinach and preserved lemon

Langhe Nebbiolo DOCG 2023, Massolino

Pre Dessert

Pink haze between Milan and Turin

Pink grapefruit and lemon balm

TURIN

The gianduiotto you don't expect

A symphony of gianduia and raspberry

Passito di Pantelleria "Ben Rye" DOC 2022, Donnafugata