



CASA MAZZUCHELLI

Welcome

In the meeting place between haute cuisine and leavened products, where the white art becomes the protagonist of ***Chef Aurora Mazzucchelli***'s culinary expression

To live a complete experience,
we suggest sharing the ***Tasting Menu***

Attimi di Cucina:

6 Servings of **your** choice
for all table members

€95
per person

Momento contemporaneo:

7 Surprise Servings + **1** dessert
for all table members

€115
per person

Beer and Wine Menu



Consult with QR code :

wi-fi marconi – 16041969

Fish and meat purchased fresh, for raw preparations,
undergo an abatement treatment at -20° for at least 48 hours in accordance with the prescription of rea (ce) 853/2004 attachment III,
chapter 2 letter D.

[Menu with allergen codes can be requested from service staff](#)

A la Carte:

Starters:

<i>Arctic: mantis shrimps and oysters frost, rose marinated seaweed, steamed oyster, salted codfish in oil cooking and yeast wafer</i>	€ 30
<i>Breakfast: smoked herring ice cream, maritozzo, pink shrimps and tangerine juice</i>	€ 30
<i>Scallops cooked in hay and Tumminia durum wheat maltagliati pasta in chamomile sauce</i>	€ 30
<i>Traditional borlengo, mantis shrimp, peanut sauce and preserved lemon</i>	€ 30
<i>Donkey meat beaten with a knife, wholemeal focaccia, almond, capers, candied tomato and chocolate 72%</i>	€ 30
<i>Snails in pork net, Verna ancient soft wheat piadina, smoked black tea sauce, turnip greens extract and black garlic</i>	€ 30

First courses:

<i>Sourdough ravioli stuffed with chickpeas, lard and black cabbage sauce</i>	€ 27
<i>2008 - Ravioli stuffed with lavender Parmigiano Reggiano cream, nutmeg and almond</i>	€ 27
<i>2010 - Maccheroni made with the press, stuffed with smoked eel, raw oysters and spinach</i>	€ 27

Second courses:

<i>Brill with artichoke and licorice sauce, parsley crescione with orange sauce</i>	€ 35
<i>Braised eel, corn focaccia with shallot, vinegar onion petals, green pepper and tamarind</i>	€ 30
<i>Duck breast, helichrysum honey-glazed chard, citrus and dried fruit bread</i>	€ 30
<i>Boar belly meat and red wine babà, sage mayonnaise and late radicchio</i>	€ 30

Dessert :

<i>2004 - Pineapple ravioli filled with ricotta cheese, Sidamo coffee caviar, raisins and pine nuts</i>	€ 15
<i>Soft dark chocolate cream, eucalyptus, pears sauce and hazelnut</i>	€ 15
<i>Risolatte, raspberry sauce, karkadè powder and green tea</i>	€ 15
<i>Ice cream and sorbet of the day</i>	€ 10

Cover charge € 6