

Orobianco menu

Appettizers

Cuttlefish | plums *arrabbiata* | black garlic | anchovies

Spaghetti | saffron | veal shank | citrus

Codfish ravioli | white mole | oyster | fig leaves

Roasted pigeon | bell peppers | lavender

Lime | lemon | bergamot

Caramel | apricot | rum and vanilla

Petit-fours

140€

Wine pairing

67€