

Information about the presence of substances or products that cause allergies or intolerances is available from the staff on duty.

In each dish, the allergens present are identified by means of a numerical legend referring to the list in the appendix as per EC Reg. no. 1169/2011.

The Haccp procedures adopted take into account the risk of cross-contamination and staff are trained on this risk. However, it should be noted that, in some cases, due to objective requirements, preparation and serving activities may involve sharing areas and utensils; therefore, the possibility of products coming into contact with allergens cannot be excluded.

In order to guarantee freshness, depending on seasonality/availability, some products are blast chilled to - 18° C.

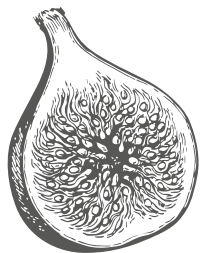
Allergens in bread and leavened products 1, 3, 5, 6, 7, 8, 10, 11, 12.

LIST OF ALLERGENS

1. Cereals containing gluten, i.e.: wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof, except:
 - (a) wheat-based glucose syrups, including dextrose;
 - (b) wheat-based maltodextrins;
 - (c) barley-based glucose syrups;
 - (d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
2. Crustaceans and crustacean products.
3. Eggs and egg products.
4. Fish and fish products, except:
 - (a) fish gelatine used as carrier for vitamin or carotenoid preparations;
 - (b) gelatine or isinglass used as a fining agent in beer and wine.
5. Peanuts and peanut products.
6. Soya and soya products, except
 - (a) refined soybean oil and fat (1);
 - (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources;
 - (c) vegetable oils derived from soybean-based phytosterols and phytosterol esters;
 - (d) plant stanol ester produced from soybean-based plant oil sterols.
7. Milk and milk products (including lactose), except:
 - (a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin;
 - (b) lactool.
8. Nuts, i.e.: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia nuts or Queensland walnuts (*Macadamia ternifolia*), and their products, except for nuts used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
9. Celery and celery products.
10. Mustard and mustard products.
11. Sesame seeds and sesame seed products.
12. Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/litre in terms of total SO₂ to be calculated for products as proposed ready for consumption or reconstituted according to manufacturers' instructions.
13. Lupin bean and lupin bean products.
14. Mollusks and mollusk products.



Orto is a recipe made of ingredients like creative simplicity, intellectual curiosity, and sustainability embraced as care for a unique terroir. The two culinary offerings tell the story of the dedication and commitment of small producers and local artisans, carefully and curiously selected. All ingredients are processed according to principles of sustainability.



THE SLOW JOURNEY

A culinary journey that celebrates rural tradition with creativity and respect, using local and sustainable ingredients, grown and prepared with care and love.

Aperitiv 1-3-7-8-9

Tomatoes, basil, gazpacho with gin 1-9-11-12

Egg, chicory, prawn 2-3-4

Pancotto 1-3-6-7-9

Square tarallo with pepper, lamb, lemon, sea fennel

Spaghetti, almond, olives, salted lemons, wild fennel pollen 1-8

Sheep, apricot, potato, chard 6-9

Water, fig leaves, cooked fig must

A sweet but not too sweet ending



GREEN INGREDIENTS

The secret behind our green ingredients lies in the work of those who grow them. We work with heirloom vegetables, protecting biodiversity.

Aperitiv 1-3-7-8-9

Kimchi tomato 9
Seasoned Barattiere carosello melon
Crepe 3
Legume dripping 9

Preserved aubergine 1

Onions, goat blue cheese, vinegar caviar 7

Zucchini, sour almond, pistachio, vegetable ragu 3-8-9

Water, fig leaves, cooked fig must

A sweet but not too sweet ending



The cost of the tasting menu is 120 euros per person excluding wine and drinks. Tasting menus are proposed per full table. The menu is indicative and may vary daily depending on the availability of fresh ingredients.

The cost of the tasting menu is 90 euros per person excluding wine and drinks. Tasting menus are proposed per full table. The menu is indicative and may vary daily depending on the availability of fresh ingredients.