

Ristorante
Il Pagliaccio

MAISON RUGGIERI

FOUR-HANDS DINNER

Chef Ruggieri & Chef Genovese

Monday, 30 November 2026

APERITIF

Dehydrated green kiwi tuile, grilled kiwi, lemon cream and gobbetti

Crispy chickpea and squid tuile, squid salad and mayonnaise, Earl Grey tea and grapefruit

AMUSE-BOUCHES

Desalted salt cod whipped with olive oil, chicory caramel and a thin salt cod crisp

Beef pastrami, pumpkin seeds and puntarelle

Bitter herb jelly, mango and artichoke caramel

Parmesan grissini, artichoke cocktail, juniper berries and winter tomato water

PASTA

Lumachine, pil-pil sauce, rabbit broth, sea anemones, salmoriglio and sumac

White truffle pappardelle, oyster and white stock

MAIN COURSE

Catch of the day, oats, vanilla and sea urchin

Duck, red wine–glazed endives, bottarga and quince paste

VEGETAL

Onion and red chicory

DESSERT

Avocado, kefir and green shiso

Geranium-candied pear, orange blossom ice cream and milk cloud