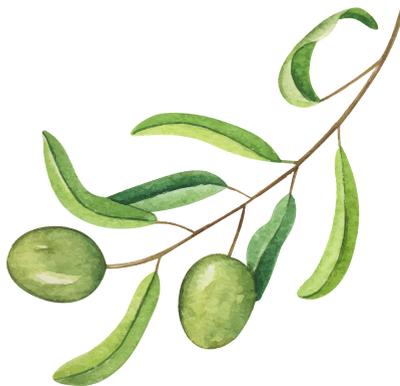


*a special dinner with  
author, food writer,  
extra virgin olive oil expert,  
Giulia Crouch and chef  
Moreno Polverini*



## pane e olio

ancient grains flour sourdough, artisanal guttiau flat bread

**evoo:** Leccio del Corno | Frantoio del Piceno | Fermo | Marche | Leccio del Corno

*smell: green olive, basil | palate: almond, artichokes, bitter and spicy finish*

## antipasti / starter

### baccalà mantecato, puntarelle

evoo whipped salted cod, puntarelle, polenta chips

**evoo:** 89|93 DOP | Gaudenzi | Umbria | San Felice, Moraiolo

*smell: green apple, artichoke, sage | palate: chicory, rocket, medium intense*

## primi piatti / pasta

### mezze maniche baccalà

mezze maniche, salted cod, potato, turnip top, bottarga

**evoo:** Raggia | Frantoio del Piceno | Marche | Raggia

*smell: green olive, bitter leaves | palate: artichokes, raw almonds, intense bitter and spicy*

## dolce / dessert

### biancomangiare

almond milk light panna cotta, tonka beans, lemon and pear

**evoo:** Saecularis | Frantoio Converso | Calabria | Dolce di Rossano Organic

*smell: almond, banana, berries | palate: sweet finish, dry black olive, almond after taste*

# baccalà