



Pairing wine proposal:

Selection of three wines (glass) paired:

Euro 20.00 for person

Selection of four wines (glass) paired:

Euro 25.00 for person

Selection of bread and cover

Euro 5

List of substances or products that cause allergies or intolerances that are used in this exercise and present in Annex II of EU Reg. n.1169/2011 1. Cereals 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Molluscs 7. Soya 8. Milk (lactose) 9. Nuts 10. Celery 11. Sesame 12. Mustard 13. Sulfur Sulphites 14. Lupins

“La carta”

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| Zucchini flower (1,4,8) <i>Courgette flower and robiola ice cream served with courgette cream and anchovy bread</i> | €15 |
| Cod and bean (4,5,10) <i>Roasted cod served with lake bean cream and fried Cannara onions</i> | €18 |
| Pork and plums (8,11,12) <i>Pork fillet with liquorice sauce, plums and chicory panna cotta</i> | €16 |
| Prawns & Passion fruit (5,8) <i>Rice chips, passion fruit foam, prawn carpaccio, katsuobushi and pistachio powder</i> | €20 |
| Pasta 49 (1,3,8,10,13) <i>Molino49 pasta with nettle, guinea fowl and truffle</i> | €18 |
| Tortello (1,3,8,10) <i>Tortello pasta filled with chives and lemon in fresh tomato sauce, ginger, celery jam and marinated courgettes</i> | €18 |
| Tuna (4, 6,7, 10) <i>Marinated tuna, served with sweet and sour sauce, wasabi ice cream, ginger and lime sushi</i> | €20 |
| Tartare (3,9,12,) <i>Beef tartare seasoned with the classic ingredients but in powder form, hibiscus air, pecan emulsion and smoked black tea jelly</i> | €20 |
| Pigeon (10,13) <i>Boneless pigeon served on the rotisserie with truffle sauce and caramelized figs</i> | €25 |

“InnovEating”

Zucchini flower absolute (1,8)

Courgette flower stuffed with robiola and lemon zest served with courgette cream and bread crumble

Cod and bean (4,5,10)

Roasted cod served with lake bean cream and fried Cannara onions

Prawns & Passion fruit (5,8)

Rice chips, passion fruit foam, prawn carpaccio, katsuobushi and pistachio powder

Tortello (1,3,8,10)

Tortello flavored with chives and lemon in fresh tomato sauce, ginger, celery jam and marinated courgettes

Tartare (3,9,12,)

Beef tartare seasoned with the classic ingredients but in powder form, hibiscus air, pecan emulsion and smoked black tea jelly

Lime sorbet (8,13)

Thyme-scented lime sorbet

Almonds and Apricot (1,3,8,9)

Almond Bavaois with a soft apricot filling

€ 70

*InnovEating is the place where raw materials meet innovation,
to create a sustainable, modern and satisfying culinary experience.
A tasting journey where our commitment to zero-waste cooking translates
into creative dishes that reduce waste and make the most of each ingredient.
InnovEating is a circular fine dining kitchen*

The Chef
Nicola Baiocco

Dessert

Almonds and Apricot (1,3,8,9)

Almond Bavaois with a soft apricot filling
€ 8

Cheese tasting 7.3 (8)

Parmesan, pecorino, gorgonzola and taleggio ice cream
€ 12

Strawberries and chocolate (3,8)

Strawberry mousse with dark chocolate sauce
€ 8

Tiramisù ice cream (1,3,8,9)

Mascarpone ice cream with coffee sauce and chocolate biscuit
€ 7

“The hand of the Chef”

Let yourself be guided on a constantly new journey to experience the essence of Molino49 according to the period and seasonality. A selection of dishes chosen by chef Nicola Baiocco, to best tell our style and philosophy of cuisine, in perfect balance between innovation and tradition.

Choice of

3 dishes

1 dessert

€55