

Chef's menu

By *Andrea De Paola*

amuse bouche

selection of canapes

NV Duval-Leroy Brut Reserve, France

gambero rosso e fegato d'oca

'Mazara del Vallo' red prawn, fermented orange, foie gras

2018 Ruffino Lumina Pinot Grigio, Italy



tagliolini granchio reale

house-made 'tagliolini' pasta, Alaska king crab, Amalfi lemon

2019 Chateau Minuty Cotes de Provence Grenache, France



alfonsino

kinmedai fish, chard, 'Delica' pumpkin, coconut and basil emulsion

2017 St Francis Chardonnay, USA



manzo giapponese

A5 'Miyazaki' wagyu beef striploin, girolle mushrooms cream, kalettes, timur berry Jus

2015 Marchesi Antinori Tignanello Sangiovese blend, Italy



foresta d'Autunno

'Itakuja' chocolate, tonka beans, elderflowers, Shimeji mushrooms

2015 Ruffino Serelle Vin Santo del Chianti, Italy

Zafferano blend coffee & tea

168 per person

wine pairing 128

100ml per glass

For the best dining experience Chef's menu is only available for the entire table
