

Chef's menu

By Andrea De Paola

scampi

New Zealand langoustine, white miso cream and sesame
NV Lanson Black Label Brut



funghi

'porcini' mushrooms, almond and burrata foam
smoked egg yolk, 25 years aged balsamic vinegar
2015 Passel Estate Chardonnay



riccio di mare

house-made 'tagliolini' pasta, fresh 'Hokkaido' sea urchin
2017 Polvanera La Marchesana Rosato



manzo

A4 'Kagoshima' wagyu beef striploin, pickled mustard
fermented pepper sauce, black garlic purée, 'girolle' mushrooms
2013 Allegrini Amarone della Valpolicella Classico

or

rombo

French wild turbot, roasted daikon, chard and saffron dashi
2016 Pascal Jolivet Pouilly-Fumé Indigene Sauvignon Blanc



barbabietola

beetroot pie, 'Amalfi' lemon and cardamom meringue

petit four

Zafferano blend coffee & tea

menu 148
wine pairing 108
100ml per glass