

Easter table d'hôte menu

antipasti

capasante – pomodoro – ricci di mare – caviale

scallop 'carpaccio', tomato jelly, sea urchin mayo, 'avruga' caviar

burratina – pomodori – olio Siciliano

fresh 'burratina' cheese from 'Andria', heirloom tomatoes
basil and Sicilian 'Cutrera' extra virgin olive oil DOP

manzo – rucola – Parmigiano Reggiano

wagyu beef 'carpaccio', Italian wild rocket, grated parmesan cheese

calamari – gamberi – alici

deep fried calamari, prawns, anchovies

primi

casarecce – frutti di mare – bottarga

homemade 'casarecce' with fresh tomatoes and seafood
cod, octopus, scallop, crab, grated 'bottarga'

spinaci – ricotta – pomodoro

house-made 'cannelloni' stuffed with spinach and 'ricotta', tomato coulis

secondi

agnello – zucca – verdure

sous-vide rolled lamb shoulder, pumpkin puree, spring vegetables

gamberoni – caponata – balsamico antico

pan-fried jumbo prawns, vegetables 'caponata', aged balsamic

dolci

Easter Dessert

selection of Easter's sweets and pastries

3-courses - 88 (antipasti, primi or secondi and dolci)

4-courses - 98 (antipasti, primi, secondi and dolci)