



sunset dining

Mon to Fri | 5.30 to 7.30pm

(guests to be seated and order by 7pm)

trota – rapanelli – melograno – uova di quaglia – caviale
marinated trout, red radish and pomegranate, quail egg, caviar

or

aragostella – arancia – aneto
baby lobster bisque with orange and dill



cavatelli – frutti di mare
homemade 'cavatelli', fresh seafood in white wine sauce and tomatoes

or

manzo – sedano rapa – carciofi
beef 'tagliata', celery root, sautéed artichokes, veal jus



gelati – sorbetti
freshly made ice cream and sorbet, fresh berry

or

caramello – frutto della passione – lampone
creamy caramel dome, passion fruit jelly, raspberry coulis

55

menu applicable for bookings of 8 guests and below
