

tasting menu

trota – arancia – rapanelli – uova di trota
marinated fjord trout, orange and red radish, trout roe

Barone Pizzini, Animante, Franciacorta, Lombardia, NV



capėsanta – asparagi – barbabietola
pan-seared Hokkaido scallop, crunchy asparagus, beetroot foam

Rosato, Sasso dei Lupi, Umbria, 2012



paccheri – funghi selvatici – tartufo nero
'paccheri' with topinambour purée, wild mushroom 'guazzetto'
shaved black winter truffle

Adriano, Barbera d'Alba, Piemonte, 2013



piccione – zucca – mela – vaniglia
pan-seared pigeon breast, slow-cooked leg, pumpkin purée
red apple compote, vanilla reduction

Jacopo Biondi Santi, Rosso Di Montalcino, Toscana, 2011 – RP91



cioccolato – nocciole – frutti esotici
55% dark chocolate and hazelnut mousse, exotic compote

Samaroli, Caribbean, Rum, 2005

5 courses	118
wine pairing selection	80