

tasting menu

capesante – pomodoro – ricci di mare – caviale

Hokkaido scallop 'carpaccio', tomato jelly, sea urchin mayo, 'avruga' caviar
Franciacorta, Barone Pizzini, Animante, Lombardia, NV



fettuccine – porcini – tartufo

house-made 'fettuccine', sautéed porcini mushrooms, truffle emulsion
Masi, Levarie Soave Classico, Veneto, 2014



gamberi – cipollotto – olive – pomodori – carciofi

Jumbo prawns, Italian 'cipollotto', black olives 'Taggiasche'
sun-dried tomatoes, seasonal artichokes
Montalbano, Terre Siciliane, Sicilia, 2014

or

maialino – fichi – carota gialla

sous-vide at 62° suckling pig, yellow carrot purée, fresh figs, berry compote
De Stefani, Solè, Veneto, 2013



mandorle – caffè' – mascarpone – cioccolato

crispy almond wafers, coffee essence, 'mascarpone'
70% dark Valrhona chocolate mousse
Ramos Pinto, Porto Tawny Quinta de Evraimora, Portugal, 10 years

4 courses 98

wine pairing selection 80