

Chef's menu

by Chef Emanuele Faggi
available only for the whole table

gambero rosso di Mazara – frutto della passione – Avruga
'Mazara' red prawns tartare, passion fruit, Avruga smoked caviar
Lanson Black Label Brut, NV



baccalá – patata
cod fish tripe 'Florentine' style, ratte potato velouté
ColleMassari Vermentino 'Melacce', 2016



uovo – tartufo bianco d'Alba – spinaci
deep-fried egg yolk, shaved Alba's white truffle, sautéed spinach
Clifford Bay, Sauvignon Blanc, 2016



prosciutto di Parma – parmigiano reggiano – aceto balsamico
Parma ham and parmesan cheese double ravioli, balsamic vinegar reduction
Passel Estate, Chardonnay, 2015



rombo – porcini – finferli
roasted mediterranean turbot, porcini and chanterelle mushrooms
Adriano Barbera d'Alba, 2016



manzo 'wagyu' – cavolo cappuccino – nocciole
charcoal-grilled wagyu beef, red cabbage, hazelnut
Bodegas Resalte de Peñafiel, Vendimia Seleccionada, 2015



anguria – cioccolato bianco – arancia – x-fresh
watermelon x-fresh salad, orange powder, white chocolate cream
Ca' d'Gal, Spumante, 2016

menu 158
wine pairing selection 88
90ml per glass