

Christmas set menu

Table d'hôte

antipasti

gamberi – ceviche – arance rosse

raw red prawns from 'Mazara', ceviche style, seasonal blood orange

burratina – pomodori – olio Siciliano

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

fegato – pera – frutti di bosco – cioccolato

pan-seared foie gras, sous-vide pear, berry compote, grated chocolate

calamari – gamberi – alici

deep fried calamari, prawns, anchovies

primi

casarecce – frutti di mare – bottarga

house-made 'casarecce' with fresh tomatoes and seafood
cod, octopus, scallop, crab, grated 'bottarga'

gnocchi – barbabietola – gorgonzola – noci

potato 'gnocchi', beetroot purée, 'gorgonzola' cheese fondue, toasted walnuts

secondi

manzo – castagne – carciofi

48 hours sous-vide and roasted U.S. prime beef short ribs
glazed chestnuts and artichokes, veal reduction

polpo sardo – verdure al forno – salmoriglio

poached and pan-seared Sardinian octopus, roasted vegetables, 'salmoriglio' dressing

dolci

Christmas dessert bar

additional supplements

ostriche

½ dozen seasonal oysters 24

zuppa di pesce

fresh seafood soup with lobster, clams, snapper, prawns, mussels 28

Chef Marco Guccio