



# Fiamma Tasting



## WELCOME BITE

### POLPO

Roasted Spanish octopus, ratte potatoes, 'nduja sauce and romanesco

*Prosecco - Casa Gheller Brut*

## ANTIPASTO

### TARTARE DI BUE PIEMONTESE

Fassona beef tartare with fresh pear, pecorino sauce, egg yolk and almond crumbs

*Nebbiolo - Travaglini, Coste della Sesia*

## MIDDLE COURSE

### RISOTTO AI PORCINI E TARTUFO NERO

"Acquerello" risotto with porcini and fresh black truffles

*Fiano d'Avellino - Mastroberardino, Radici*

## SECONDO

### GUANCIA DI MAIALE BRASATA

Braised pork cheeks, sautéed chicory, spinach and soft polenta

*Valpolicella Superiore - Zeni, Vigne Alte*

## DOLCE

### TORTA NAPOLEONE

Puff pastry, pastry cream and mixed berries compote

*Sherry Pedro Ximenez - Gonzalez Byass, Nectar*

588 *per person*

Add Wine Pairing 228

*plus 10% service charge*



# *Fiamma*

BY ENRICO BARTOLINI