

SPIGA

CHRISTMAS MENU



WELCOME BITE

PATATE E PORCINI

Potato foam, porcini ragù and cured quail egg yolk

ANTIPASTI

CARPACCIO DI RICCIOLA, CANNELLINI,
RUCOLA E ASPARAGO DI MARE

*Amberjack carpaccio, cannellini beans,
rocket sauce and samphire*

Sancerre Le Pierrier Domaine Thomas 2020

PASTA

TORTELLI DI ZUCCA, FONDUTA AL PARMIGIANO
REGGIANO 36 MESI E FOIE GRAS

*Pumpkin tortelli with 36-month aged
Parmigiano Reggiano and foie gras*

Massifitti Suavia 2017

MAIN COURSE

MERLUZZO, CAVOLFIORE,
BROCCOLINI E TARTUFO NERO

*Grilled black cod, cauliflower, broccolini
and black truffle*

Barbaresco Produttori del Barbaresco 2017

DESSERT

PALLA DI NATALE

*Yoghurt chocolate mousse, roasted banana,
yuzu caramel cream and hazelnut sponge*

Veuve Clicquot Brut NV

\$688 *per person*

Wine Pairing \$288

Plus 10% service charge