

# TASTING MENU

## Tasting Menu 688

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### Ostrica, sedano e limone

*Fin de claire oyster, celery and lemon*

Col vectoraz extra dry 'valdobbiadene' – Veneto, Italy

### Bue piemontese, mozzarella di bufala e uovo di quaglia

*Piemontese beef tenderloin tartare, quail egg, buffalo mozzarella sauce*

Pinot grigio ronco del gelso 'sot lis rivis' 2017 – Friuli, Italy

### Tortelli alla melanzana affumicata, pomodoro, limone e acciughe

*Smoked Eggplant "tortelli" ravioli with tomato, lemon and anchovies*

Cotes de provence rosé chateau les valentines 2018 – Provence, France

### Merluzzo, ceci, rosmarino e spugnole

*Black cod, chickpeas, rosemary, morels mushroom*

Pinot noir cline 'sonoma coast' 2017 – California, USA

### Cioccolato

*62% chocolate mousse, hazelnut praline cream, lemon sable,  
salty caramel sauce*

Moscato d'asti la Spinetta, 'biancospino' 2018 – Piedmont, Italy

### Abbinamento vini

Wine Pairing 228