

CHEF'S TASTING MENU

688 per person

Add Wine Pairing 268

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Carpaccio di capasanta

*Scallop carpaccio, artichoke purée, romanesco cabbage,
puffed fregola and black truffle*

Col Vettoraz – Prosecco Extra Dry NV

Tartare di manzo piemontese

*Piemontese beef tenderloin tartare, tonnata sauce, cured egg yolk, sundried
tomatoes and polenta chips*

Il Borro – Polissena, Toscana Sangiovese 2017

Tortelli alla zucca, parmigiano, salvia e tartufo nero

Roasted pumpkin tortelli, parmigiano reggiano, crispy sage and black truffle

Il Borro – Lamelle, Toscana Chardonnay 2019

Agnello in crosta di menta, carciofi e melanzane affumicate

*Baked lamb chops in herb crust with smoked eggplant purée, roasted
artichokes and mint salsa verde*

Il Borro – Il Borro, Toscana 2016

Cioccolato

*72% dark chocolate panna cotta, pistachio sponge,
almond praliné cream, yoghurt sorbet*

Caffé Rinforzato

White & black gold

Add +\$88 for Italian black truffle | +\$188 for Italian white truffle