



degustare la nostra cucina
tasting menu

insalata di burrata

whole burrata served on salad of witlof with basil oil,
apricot dressing & prosciutto chips

crudo di pesce con barbabietole

beetroot cured kingfish with beetroot purée,
shaved bottarga, cured egg yolk & watermelon radish

fazzoletti neri ai frutti di mare

black handkerchief pasta with
cuttlefish, mussels, prawns & chili

pesce del giorno

fish of the day

vitello alla griglia

grilled veal backstrap served with
mushroom purée, fried polenta & horseradish

cannoli di cioccolato bianco e ricotta

white chocolate & ricotta cannoli with salted
caramel pearls & balsamic strawberries

6 courses \$120.00
matching wines optional \$70.00