

TASTING MENU

125 per person

180 per person with wine pairing

160 per person with non-alcoholic drink pairing

Chickpea farinata
with smoked ricotta, baby vegetables, sweet and sour turnips and light bagna cauda

Our Diomedea oysters selection

Cappelletti
filled with mortadella, truffle and Parmesan consommé

Seared scallops
with shallot cream, roasted cucumber, seed chips, caviar and meunière sauce

Larded beef fillet
with crispy polenta, sweet and sour pumpkin and mulled wine sauce

Hazelnut and lemon tart

Menus include complimentary coffee and mineral water. The tasting menu is for the whole table.
Available at lunch until 1.45pm and at dinner until 9.45pm.