



# DINNER

## Tasting Menu

€90.0 per person

Canapés

Amuse-Bouche

*Jerusalem Artichokes Cappuccino*

Seabream Tartare

*Avocado, Chives, Ponzu & Sour Cream Dressing, Homemade Pickles, Preserved Lemon*

Montanara Alla Norma

*Heirloom Tomatoes, Crispy Aubergines, Basil, Sheep Ricotta Foam*

Iberico Pork Gnocchi

*Sage Butter, 24-Month Parmeggiano, Port Reduction*

Beetroot Risotto

*Horseradish, Mozzarella di Bufala, Oscietra Caviar, Beetroot Crisps*

Kalamata Seabass

*Wild Seabass, Kalamata Olives Crust, Balsamic Chicory, Turquoise Sea Water*

Venison French Rack

*Almond & Black Garlic Crust, Red Berries, Braised Red Cabbage, Red Wine Jus*

Moscato d'Asti Parfait

*Red Currant, Passion Fruit Jam, Cracker*

White Chocolate Velouté,

*Dehydrated Flowers, Raspberry Coulis*

All dishes served in our restaurants are prepared in a kitchen where various allergen-containing products are regularly used, including eggs, nuts, fish, shellfish, dairy and various other recognized allergens, where the risk of cross-contamination of food products may arise. If you suffer from any kind of food allergy intolerance, please inform your waiter immediately before ordering for further allergen information.

All prices are inclusive of VAT.

## Starters

Beef Tartare — €20.0  
*Hazelnut, Marinated Egg Yolk, Horseradish Mayo, Crispy Bread, Porcini & Rosemary Dashi*

Crunchy Octopus & Burrata — €18.0  
*Aged Balsamic Vinegar, Wakame, Crispy Tapioca & Squid Ink Cracker*

## Soup

Jerusalem Artichokes Soup — €14.0  
*Goat's Cheese, Crispy Croutons*

## Pasta & Risotti

Pasta e Patate — €18.0  
*Scamorza Foam, Crispy Guanciale*

Buffalo Ricotta & Spinach Mezzelune — €17.0  
*Honey, Kale, Pecorino Romano, Pomegranate*

Yellow Tomato Risotto — €20.0  
*Stracciatella, Citrus Marinated Mazzara del Vallo Prawns*

## Mains

Ox Tail Cottage Pie — €28.0

Slow Cooked Fillet of Grouper — €32.0  
*Mediterranean Sauce, Saffron Potatoes*

Aubergine Parmigiana — €24.0  
*Pesto, Parmesan Sauce*

Steak or Catch of the Day — *price per weight*

Sides — €5.0 each

Fries | Sweet Potatoes Fries | Honey Glazed Parsnips | Mixed Leaf Salad  
Mixed Sautéed Vegetables | Sautéed Potatoes with Aromatic Herbs | Brussel Sprouts & Guanciale

## Dessert

Forest Fruit Crumble — €11.0 | Tart Tatin — €13.0  
Marron Glace Pavlova — €10.0 | Coffee & Chocolate Parfait — €11.0  
Fruit Platter — €8.0 | Ice Cream Selections — €3.0 per scoop