

festive set menu

78++ PER GUEST

ANTIPASTI TO SHARE

PASTA (OPTIONAL COURSE)

CHOICE OF MAIN

DESSERTS TO SHARE

STRICTLY ONE SET MENU PER GUEST.
MENU IS TO BE UNDERTAKEN BY THE ENTIRE TABLE.
OUR REGULAR A LA CARTE WILL NOT BE AVAILABLE FOR DINNER
ON 24 DECEMBER, ONLY THIS FESTIVE SET WILL BE SERVED.

antipasti to share

GILLARDEAU OYSTER

with preserved lemon

BURRATTA

house cured ocean trout, oscietra caviar

SALUMI

prosciutto di parma, mortadella, sopressa salami, grissini

FOIE GRAS

dried fruit compote, crispy toast

WINTER SALAD

treviso, radicchio, scarola, chicory, pickled quince, gorgonzola, walnut, pomegranate vinaigrette

CARPACCIO supplement 15

sliced raw japanese wagyu, horseradish, capers, parmigiano, truffle dressing, chives

pasta

BLACK WINTER TRUFFLE supplement 25

tagliolini, brown butter, parmigiano, chicken stock reduction

SPAGHETTI ALL'ARAGOSTA supplement 25

half maine lobster, choice of aglio olio or tomato sauce

choice of main

AGNELLO

nv grass-fed lamb rack, pistachio crust

TACCHINO

pan-seared turkey breast, crispy portobello, marsala cream

COSTATA

chargrilled usda prime ribeye, porcini butter

TONNO

seared japanese bye eye tuna steak, pepperonata

CIOPPINO supplement 25

half maine lobster stew, australian kind prawn, nz diamond clams, japanese scallop, mussels, red seabream

desserts to share

TARTUFO (one per person)

truffle infused vanilla popsicle, chocolate & hazelnut coating

PANNETONE

traditional dried fruit and rum bread, vanilla sauce

CIOCCOLATO DI SALAMI

cookie crumble, milk chocolate, brandy, pistachio, hazelnut