

Tasting Menu

\$88++ PP

PANE E BURRO AFFUMICATO

Freshly Baked Rye & Pumpkin Seeds Sourdough Bread with Smoked Nori Butter

AMUSE BOUCHE

Heirloom Cherry Tomato | Raspberry Coulis | Earl Grey Jelly

STARTER

CARPACCIO DI TONNO

Fresh Tuna Carpaccio | House Tuna Dressing | Avocado Cream | Herb Salad | Sardinia Bottarga

PASTA

CAPELLINI

Angel Hair Pasta | Kombu Consommé | Carabinero Red Prawns | Caviar

MAIN COURSE

MAIALE

Grilled Iberico Pork Ribeye | Brussel Sprout | Rhubarb Purée | Celeriac-Mashed Potato | Sherry Pork Jus
Or

BACCALA

Grilled Black Cod Fillet | Saffron Capers Cream | Broccolini | Confit Tomato | Olives
Or

USDA PRIME STRIPLOIN TAGLIATA

USDA PRIME Striploin 'Tagliata' Style | Truffle Mashed Potato | Marsala Wine Sauce | Black Garlic Aioli

DESSERT

TIRAMISÙ AL PISTACCHIO

Sicilian Pistachio | Savoirdi | Rum | Mascarpone

CAPASSO