

TO START

Mussels, passion fruit and gorgonzola dolce

Add on Sturia Oscietra 'Prestige' caviar at a supplement of twenty Euro



Caramelized veal sweetbread, local langoustine,  
lardo di Colonnata, lemon and caper

Supplement of ten Euro



Sopressini with roasted shitaki and pickled  
mushrooms, black garlic parmesan froth

TO FOLLOW

'Fish du jour' glazed with anchovy brown butter,  
salt-baked beetroot, charred local cherry tomato  
raspberry emulsion , buffalo milk

Add on Sturia Oscietra 'Prestige' caviar  
at a supplement of twenty Euro



Loin of milk-fed veal, horseradish ' creme crue',  
tartlet of peas, broad beans and feta cheese,  
Madeira sauce



Slow cooked sirloin of USDA beef, tempura  
of asparagus, black truffle purée and tarragon

Supplement of ten Euro

Two course  
Eighty Euro per person

Three course  
Ninety Five Euro per person

*Kindly inform us if you have any dietary requirements  
or if you suffer from any food allergies.*