

TO START

Mussels, passion fruit and "gorgonzola dolce" cheese
Add on Sturia Oscietra 'Prestige' caviar at twenty Euro Supplement



**Fricasse' of local snails and chanterelles, sweet spices,
smashed burratina, black garlic, lardo di colonnata**



Local Langoustine "three Ways"
(Langoustine tartare, BBQ Langoustine Choron mousseline,
Ravioli of Langoustine, smoked coconut froth)
Supplement of twenty euro

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 twenty Euro Supplement



**Loin of milk-fed veal, horseradish 'creme crue',
tartlet of zucchini, green olives and feta cheese,
Madeira sauce**



**Slow cooked Rump of USDA black angus Beef,
charred local calamari, black garlic,
celeriac vinegar sauce**
Supplement of fifteen Euro

Two course
Eighty Five Euro per person

Three course
One Hundred Euro per person

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