



MENU

SNACKS

Crispy pigs ears, mustard & tarragon mayo	€6 each
'Lasagnette fritti' mozzarella di bufala, Parmesan emulsion	€8 each
Mimolette and candied walnut beignet, grape & raisin condiment	€7 each
'B & W' Black ink and white fish beignet, coconut yogurt emulsion	€8 each

CHARCUTERIE

Serrano ham	€15
Salchichón Ibérico	€15
Chorizo	€15
Trio	€20

TO SHARE OR NOT TO SHARE

Grain seasonal salad	€16
Lasagne 'nera' with calamari, squid ink, Nduja	€19/€22
French guinea fowl cake, dill, pear, acacia & black truffle dressing	€18
Linguini 'Gentile selection', cacio e pepe with pistachios & lemon	€18/€21
Acquerello risotto with confit Jerusalem artichokes & Alsace bacon	€20/€23
Mezze maniche 'Gentile selection' with seafood 'Amatriciana'	€23/€26
Caramelized cauliflower & chestnut soup, coffee oil	€15
Corn-fed chicken, hazelnut & preserved lemon farce, zucchini & basil	€28
Cutlet of local pork, plums, smoked trout roe emulsion	€32
Grilled rib-eye of grain-fed Black Angus beef (aged 90 days), roquefort butter, green peppercorn sauce	€35
Local fresh fish, Bronte pistachio, pink grapefruit, basil	€30

SIDE ORDERS

Triple cooked skin-on wedges	€6
Pan fried potato & parmesan terrine, charred onions	€6
BBQ local mushrooms, dashi mushroom glaze	€6
Grain 'Caponata'	€6
BBQ local cabbage with spiced brown butter	€6

DESSERTS

Salt-baked pineapple, curry ice-cream	€9
Mille-feuille of caramelized 64% Valrhona dark chocolate and pistachio crèmeux, white chocolate ice-cream, caramel & yuzu	€10
Selection of homemade ice-creams and sorbets.	€3 p/scoop
Glazed passion fruit tart, yogurt ice-cream	€9
Selection of international cheeses	€20

'Carte Blanche' - Surprise Sharing Tasting Menu - €69 Per Person

Sommelier Wine Experience - €35 Per Person

The tasting menu can only be ordered by the entire table until 21:30hrs.

Kindly inform us if you have any dietary requirements or if you suffer from any allergies
All prices are inclusive of VAT