

Chef Giuseppe's table

Amouse bouche

Piña colada

Piña colada bomb
Clarified Piña colada

Taco (D)(G)

Yellow tail tartare, caramelised leeks
Sake Martini

Tartar di manzo (D)(G)

Piedmond beef tartare, parmesan, shallot, hazelnut mayo

Starter

Capesante (D)(G)

Scallops, lemon dressing , mango, caviar
Conti D'Arco, Prosecco

Uovo 65 (D)(G)

Slow cooked egg, winter vegetable, black truffle, potato purée

Carabineros (A)(D)(G)(R)

Pan seared red prawns, tomato gazpacho, burrata, bisque sauce, gin watermelon
Gavi DOCG, Beni Di Batasiolo, Piedmont, Italy

Pasta

Spaghetti ricci, polvere di alghe (G)(S)

Spaghetti, sea urchin, plankton marine
Lupi Reali Rosé, Valle Reale, Abruzzo, Italy

Risotto, shiitake e taleggio (D)(G)

Carnaroli rice, shiitake mushroom, taleggio cheese, black winter truffle

Main

Filetto di agnello (D)(G)

Slow cooked lamb loin, puffed amaranth, sweet potato, cumin jus
Chianti Classico, Barone Ricasoli "Brolio" Tuscany, Italy

Branzino selvatico (D)

Slow cooked wild sea bass, spinach, Bouillabaisse, white truffle
Bonacosta, Valpolicella Classico DOC Masi

Dessert

Limone (D)(N)(G)

Lemon gelato with nitrogen
Limoncello

Tiramisu 1.0 (D)(N)(G)

Tiramisu sphere 1.0