

# Chef Giuseppe's table

## Amouse bouche

### Piña colada

Piña colada bomb  
*Clarified Piña colada*

### Taco (D)(G)

Yellow tail tartare, carmelised leeks  
*Sake Martini*

### Cannolo di verdure (D)(G)

Semolina cannoli stuffed with winter vegetable, potato

## Starter

### Fiore di zucchini (D)(G)

Stuffed zucchini flower with ricotta and mozzarella  
*Conti D'Arco, Prosecco*

### Spuma di patate e tartufo (D)(G)

Potato foam, black truffle

### Carapaccio di anguria (D)(G)

Watermelon carpaccio, mint, yogurt  
*Gavi DOCG, Beni Di Batasiolo, Piedmont, Italy*

## Pasta

### Spaghetti pomod'oro (G)(S)

Spaghetti with Neapolitan sauce  
*Lupi Reali Rosé, Valle Reale, Abruzzo, Italy*

### Risotto, shitake e taleggio (D)(G)

Carnaroli rice, shiitake mushroom, taleggio, black winter truffle

## Main

### Parmigiana di melanzane (D)(G)

Backed eggplant, mozzarella, burrata  
*Chianti Classico, Barone Ricasoli "Brolio" Tuscany, Italy*

### Panissa di ceci (D)(S)

Chickpea panisse, baby vegetable, green beans purée  
*Bonacosta, Valpolicella Classico DOC Masi*

## Dessert

### Limone (D)(G)(N)

Lemon gelato with nitrogen  
*Limoncello*

### Tiramisu 1.0 (D)(G)(N)

Tiramisu sphere 1.0