



CHEF TABLE MENU

B E N V E N U T O

PARMIGIANO REGGIANO SPHERE WITH BLACK TRUFFLE
D, VG

MARITONZO WITH SMOKED SALMON AND IKURA
D, E, F, G, L, S

P A N E & O L I O

MINI CIABATTA

TAGGIASCA OLIVE CRACKER
SUN DRIED TOMATO FOCACCIA
D, G, L, S, VG

A N T I P A S T O

WILD SCALLOP "CARPACCIO"

BABY CRESS AND AIOLI VARIATION OF SMOKED
PAPRIKA-BEETROOT AND OSCETRA CAVIAR
D, E, GF, SF

P A S T A

32 EGG YOLK TAGLIOLINI "CACIO & PEPE"
VARIATION OF KAMPOT, SICHUAN &
LONG PEPPER TOPPED WITH MARINATED
CARABINEROS RED PRAWN TARTAR
D, E, G, L, S, SF

S E C O N D O

SMOKED WAGYU BEEF TENDERLOIN
BABY CARROT AND BOURBON CHOCOLATE SAUCE
A, B, D

S G R O P P I N O

LEMON SORBET WITH VODKA AND PROSECCO
A, D, VG

DOLCE

RICOTTA AND CHOCOLATE STUFFED CANNOLI
WITH GRAPPA ORANGE ZEST FLAMBE'
A, D, E, G, L, S, VG

ALLERGENS:

Celery (C) Dairy (D) Crustaceans (CT) Eggs (E) Fish (F) Gluten (G)
Lupin (L) Mollusc (SF) Mustard (M) Nuts (N) Peanuts (PN) Sesame
(SM) SOY (S) Sulphites (S02)

DIETARY PREFERENCES:

Contains Alcohol (A) Contains Beef (B) Gluten-Free (GF) Local (LC)
Contains Pork (P) Sustainable Produce (SU) Vegan (V) Vegetarian (VG)

