



## MENU COLLEZIONI

### RED TUNA

MEDITERRANEAN FLAVORS, BELUGA CAVIAR

2018 MARCO DE BARTOLI, PIETRANERA

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### SCALLOP

GENTLY FRIED, PORCHINI EMULSION, BLACK TRUFFLE

2018 LA MONACESCA, RISERVA MIRUM

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### LASAGNE

SCAMPI, CHANTERELLE MUSHROOMS, FRESH HERBS

2017 PIETRADOLCE, ETNA ROSATO

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### TAGLIATELLE

HOME-MADE BUTTER, PARMIGIANO RESERVE, BLACK TRUFFLE

2019 GIROLAMO RUSSO, A' RINA ETNA ROSSO

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### DEER ROSSINI

PAN-ROASTED TENDERLOIN, FOIE GRAS, MADEIRA JUS, BLACK TRUFFLE

2016 FRATELLI ALESSANDRIA, BAROLO

OR

### MAYURA BEEF

ROASTED STRIPLOIN, CENTER-CUT, WHIPPED CELERIAC, RED WINE SAUCE

2015 LE RAGNAIE, BRUNELLO DI MONTALCINO

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### BLACK TRUFFLE GELATO

SEASONAL MARINATED CHERRY, WHIPPED CHANTILLY, BLACK TRUFFLE

2019 MARABINO, MOSCATO DI NOTO

COFFEE OR TEA SERVED WITH OUR SWEETS CAROSELLO

2688 PER PERSON

988 PER PERSON WITH WINE PAIRING

ALL PRICES IN MOP ARE SUBJECT TO 10% SERVICE CHARGE