

SET LUNCH

APPETIZERS

WHITE ASPARAGUS

RICE & ASPARAGUS PURÉE, SPRING LEEKS

OR

RED PRAWN

FREGOLA & BASIL, SEAFOOD EMULSION

OR

ROASTED OCTOPUS

ARTICHOKE, CITRUS DRESSING

PASTAS

LOBSTER TUBETTI

LOBSTER RAGOUT

OR

HOMEMADE TAGLIATELLE

FRESH MOREL MUSHROOMS & GREEN HERBS

OR

BURRATA CHEESE RAVIOLI

CHERRY TOMATO, EGGPLANT & BASIL

680 PER PERSON - 2 COURSES

780 PER PERSON - 3 COURSES

880 PER PERSON - 4 COURSES

ALL PRICES IN MOP ARE SUBJECT TO 10% SERVICE CHARGE

SET LUNCH

MAINS

LINE CAUGHT SEABASS

BABY EGGPLANT, SHELLFISH JUS

OR

GREEN RISOTTO

BRAISED BEEF CHEEK

OR

VEAL TENDERLOIN

ASPARAGUS & NATURAL JUS

DESSERTS

TIRAMISÙ

CHEF'S SIGNATURE SERVED WITH CLASSIC AFFOGATO

OR

GRAND CRU OF CHOCOLATE

MANJARI, BANANA. ARAGUARI

OR

HAZELNUT

MILLEFOGLIE HAZELNUT GELATO & VANILLA SAUCE

COFFEE OR TEA SERVED WITH OUR SWEETS CAROSELLO

2-GLASS WINE PAIRING 280 PER PERSON

3-GLASS WINE PAIRING 420 PER PERSON

4-GLASS WINE PAIRING 580 PER PERSON

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APPETIZERS

TUNA TARTARE BASIL EMULSION, KRISTAL CAVIAR	580
CONFIT ABALONE CARPACCIO SWEET PEPPER & SEMI-DRIED TOMATO, KRISTAL CAVIAR	580
MARINATED LANGOUSTINE SEA URCHIN, KRISTAL CAVIAR, ORANGE CHANTILLY	680

FRESH HOMEMADE & ARTISANAL PASTA

CAVATELLI SHELLFISH RAGOUT, SEA URCHIN	620
CHITARRA SPAGHETTI SICILIAN RED PRAWN, DATTERINO TOMATO & CITRUS	780
SCAMPI RISOTTO CONFIT SICILIAN LEMON, SCAMPI JUS	780

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MAIN COURSES

BRITTANY BLUE LOBSTER	980
SPICED LOBSTER SAUCE, WHITE ASPARAGUS	
BABY LAMB FROM AVEYRON	820
AROMATIC HERBS, BLACK OLIVE & CAPONATA	
SHORT RIB & TENDERLOIN	880
WHIPPED POTATO, RED WINE & PLUM SAUCE	

DESSERT

TIRAMISÙ	280
CHEF'S SIGNATURE, SERVED WITH CLASSIC "AFFOGATO"	
GRAND CRU CHOCOLATE	280
MANJARI, BANANA, ARAGUARI	
LIMONCELLO SOUFFLÉ (20 MINS)	280
CITRUS SALAD & LEMON GELATO	
HAZELNUT	280
MILLEFOGLIE, HAZELNUT GELATO & VANILLA SAUCE	

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