



DEGUSTATION MENU

TUNA TARTARE

BASIL EMULSION, OSCIETRA CAVIAR
2022 GORGHI TONDI, RAJÀH

ROASTED OCTOPUS

MAMMOLE ARTICHOKEs, CITRUS DRESSING
2018 LA MARCA DI SAN MICHELE, PASSOLENTO DI JESI RISERVA

SPAGHETTINI

NEW ZEALAND SCAMPI, BASIL & DATTERINO TOMATO
OR

AGNOLOTTI

AROMATIC CHEESE & IBERICO PORK NECK
2022 ENRICO TOGNI-REBAIOLI, 8 1/2 RISERVA

FASSONE TENDERLOIN

MILANESE STYLE, TOMA FONDUE & NATURAL JUS
2019 ARGIOLOS, TURRIGA

OR

ROASTED KINKI FISH

CLAM JUS, BASIL & CONFIT TOMATO
2021 QUERCIBABELLA, BATAR

HAZELNUT

MILLEFOGLIE PIEDMONT "TRILOBATA" HAZELNUT GELATO & TAHITI VANILLA SAUCE

OR

CHOCOLATE & SALTED POPCORN

PANNA COTTA, CARAMEL GELATO
2010 DONNAFUGATA, BEN RYÉ PASSITO DI PANTELLERIA

COFFEE OR TEA SERVED WITH OUR SWEETS CAROSELLO

2680 PER PERSON

1180 PER PERSON WITH "ORIGINE" WINE PAIRING



EXCLUSIVE TO BOC PRIVATE CARD & CHEERS VISA INFINITE CARD
ALL PRICES IN MOP ARE SUBJECT TO 10% SERVICE CHARGE