

TRADITIONAL MENU

TUNA TARTARE

BASIL EMULSION, OSCIETRA CAVIAR
2022 GORGHI TONDI, RAJÀH

AGNOLOTTI

AROMATIC CHEESE, IBERICO PORK NECK
2020 VILLA BUCCI, VERDICCHIO DEI CASTELLI DI JESI RISERVA

HOMEMADE PAPPARDELLE

MIÉRAL DUCK RAGOUT, FOIE GRAS & SMOKED DUCK HAM
2022 ENRICO TOGNI-REBAIOLI, 8½ RISERVA

OR

CAVATELLI

SHELLFISH RAGOUT, SEA URCHIN
2023 GAJA, ROSSJ-BASS

TAGLIATA

WAGYU SIRLOIN, TERMITE MUSHROOM, POTATO, PORT WINE
2016 CASTELLO ROMITORIO, BOMBANA EDITION

OR

BABY LAMB FROM AVEYRON

AROMATIC HERBS, BLACK OLIVE & CAPONATA
2015 BREZZA, SARMASSA

TIRAMISÙ

CHEF'S SIGNATURE, SERVED WITH CLASSIC "AFFOGATO"
2010 DONNAFUGATA, BEN RYÉ PASSITO DI PANTELLERIA

COFFEE OR TEA SERVED WITH OUR SWEETS CAROSELLO

2,680 PER PERSON

1,180 PER PERSON WITH "ORIGINE" WINE PAIRING

ALL PRICES ARE IN MOP AND SUBJECT TO A 10% SERVICE CHARGE

TEMPTATION MENU

CONFIT ABALONE CARPACCIO

SWEET PEPPER & SEMI-DRIED TOMATO, OSCIETRA CAVIAR
2016 PACHERHOF, PRIVATE CUVÉE

SCAMPO

TERMITE MUSHROOM & ITALIAN WHITE TRUFFLE
2021 CANTINA TERLAN, NOVA DOMUS RIVERSA

HOMEMADE TAGLIOLINI

ALPS BUTTER, PARMIGIANO & ITALIAN WHITE TRUFFLE
2013 CLOS ROUGEARD, LES CLOS

KINKI FISH

BABY SPINACH & CAPER SAUCE
2023 MAISON DES SAULES, SOUS LES GRANDS PRES

FASSONE

"MILANESE" STYLE, AROMATIC CHEESE FONDUE, ITALIAN WHITE TRUFFLE
2014 PRODUTTORI DEL BARBARESCO, ASILI

OR

MAYURA SIRLOIN

PUMPKIN PURÉE, CHESTNUT & ITALIAN WHITE TRUFFLE
2014 TUA RITA, REDIGAFFI

MONTEBIANCO

CHESTNUT GELATO, MARRON GLACÉ, RUM & ITALIAN WHITE TRUFFLE
"DOLCEZZA RAPSODIA"

COFFEE OR TEA SERVED WITH OUR SWEETS CAROSELLO

3,880 PER PERSON

1,880 PER PERSON WITH "PARADISO" WINE PAIRING

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APPETIZER

TUNA TARTARE BASIL EMULSION, OSCIETRA CAVIAR	580
MARINATED LANGOUSTINE HOKKAIDO SEA URCHIN, IMPERIAL OSCIETRA, AMALFI CITRUS SCENT	780
CONFIT ABALONE CARPACCIO SWEET PEPPER & SEMI-DRIED TOMATO, OSCIETRA CAVIAR	580
WARM FASSONE MUSTARD, CELERY ROOT, HAZELNUT & ITALIAN WHITE TRUFFLE	1,080

FRESH HOMEMADE & ARTISANAL PASTA

AGNOLOTTI AROMATIC CHEESE, IBERICO PORK NECK	680
CAVATELLI SHELLFISH RAGOUT, SEA URCHIN	680
HOMEMADE PAPPARDELLE MIÉRAL DUCK RAGOUT, FOIE GRAS & SMOKED DUCK HAM	680
HOMEMADE TAGLIOLINI ALPS BUTTER, PARMIGIANO & ITALIAN WHITE TRUFFLE	1,280
CHITARRA SPAGHETTI SICILIAN RED PRAWN, DATTERINO TOMATO, CITRUS	780
SCAMPI RISOTTO ACQUERELLO RICE, ROASTED SCAMPI, SCAMPI JUS	780

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MAIN COURSE

ROASTED KINKI FISH CLAM JUS, BASIL, CONFIT TOMATO	980
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BRITTANY BLUE LOBSTER SPICED LOBSTER REDUCTION, BEETROOT, JAPANESE TURNIP	980
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BABY LAMB FROM AVEYRON AROMATIC HERBS, BLACK OLIVE & CAPONATA	980
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FASSONE "MILANESE" STYLE, AROMATIC CHEESE FONDUE, ITALIAN WHITE TRUFFLE	1,580
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MAYURA BEEF FARM

MAYURA SIRLOIN & BEEF CHEEK PUMPKIN PURÉE, RED WINE SAUCE & TERMITE MUSHROOM	980
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MAYURA SHORT RIB & TENDERLOIN WHIPPED RATTE POTATO, MADEIRA & PLUM SAUCE	980
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BONE-IN RIB-EYE-1200GR (45 MINS, FOR 2 OR MORE) TUSCAN STYLE WITH OLIVE OIL, AROMATIC HERBS & SEASONAL VEGETABLES	2,980
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DESSERT

TIRAMISÙ

280

CHEF'S SIGNATURE, SERVED WITH CLASSIC "AFFOGATO"

GRUÉ CACAO CANNELLONI

280

FLOURLESS CAKE, PI25 SORBET

PEAR SOUFFLÉ (20 MINS)

280

COMPOTE, SALTED CARAMEL GELATO

HAZELNUT

280

MILLEFOGLIE, PIEDMONT "TRILOBATA" HAZELNUT GELATO & TAHITI VANILLA SAUCE

MONTESBIAICO

680

CHESTNUT GELATO, MARRON GLACÉ, RUM & ITALIAN WHITE TRUFFLE