

SET LUNCH

APPETIZER

LINGUA

CURED VEAL TONGUE IN SALSA VERDE

OR

RED PRAWN

SARDINIAN FREGOLA & BASIL

OR

STORIONE

STURGEON, OSCIETRA CAVIAR, ALMOND & CAULIFLOWER

(ADD MOP280)

PASTA

MARUBINI AI TRE BRODI

CREMONA'S RAVIOLI IN TRIPLE MEAT CONSOMMÉ

OR

HOMEMADE PAPPARDELLE

MIÉRAL DUCK RAGOUT, FOIE GRAS & SMOKED DUCK HAM

(ADD 680 MOP FOR ITALIAN WHITE TRUFFLE)

OR

LOBSTER TAGLIOLINI

BRITTANY BLUE LOBSTER & BOTTARGA

(ADD MOP280)

780 PER PERSON - 2 COURSES

880 PER PERSON - 3 COURSES

980 PER PERSON - 4 COURSES

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

SET LUNCH

MAIN

OSSOBUCO

BRAISED VEAL SHANK & SAFFRON RISOTTO

OR

SARDINIAN SEA BASS

JAPANESE EGGPLANT, CLAM & FENNEL JUS

OR

MILANESE

GOLD CRUST VEAL CHOP, DATTERINO TOMATO & RATTE POTATO
(ADD MOP380)

DESSERT

TORTA BERTOLINA

KYOHO GRAPE, TART & RICOTTA GELATO

OR

AURUM BABA

CITRUS SALAD & CREAM

OR

8 ½ CHEESE SELECTION

(ADD MOP180)

COFFEE OR TEA SERVED WITH OUR SWEETS CAROSELLO

2-GLASS WINE PAIRING 380 PER PERSON

3-GLASS WINE PAIRING 480 PER PERSON

4-GLASS WINE PAIRING 580 PER PERSON

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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

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APPETIZERS

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

FRESH HOMEMADE & ARTISANAL PASTA

AGNOLOTTI AROMATIC CHEESE, IBERICO PORK NECK	680
CAVATELLI SHELLFISH RAGOUT, SEA URCHIN	680
CHITARRA SPAGHETTI SICILIAN RED PRAWN, DATTERINO TOMATO, CITRUS	780

MAIN COURSE

BRITTANY BLUE LOBSTER SPICED LOBSTER SAUCE, BEETROOT, JAPANESE TURNIP	980
FASSONE "MILANESE" STYLE, AROMATIC CHEESE FONDUE, ITALIAN WHITE TRUFFLE	1,580
MAYURA SHORT RIB & TENDERLOIN WHIPPED RATTE POTATO, MADEIRA & PLUM SAUCE	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

MONTESBIANCO

680

CHESTNUT GELATO, MARRON GLACÉ, RUM & ITALIAN WHITE TRUFFLE