8½ Otto e Mezzo BOMBANA

Festival Lunch Menu

Tuna Tartare
basil emulsion, oscietra caviar
2022 mastroberardino, fiano

or

Tortellini
parma ham, parmesan, veal & chicken consommé
2024 di meo, greco di tufo

Scampi Risotto
acquerello rice, roasted scampi, scampi jus

or

Homemade Tagliolini
butter, parmesan, black winter truffle
(add mop 680 for white truffle)
2022 enrico togni-rebaioli, 8½ riserva

Gran Bollito
cotechino, chicken roulade, beef cheek & veal tongue
(add mop 680 for white truffle)
2020 caprili, brunello di montalcino

or

Sardinian Sea Bass
japanese eggplant, clam & fennel jus
(add mop 680 for white truffle)
2021 thibault liger-belair, le clos du village

Monte Bianco
chestnut gelato, marron glace & chestnut chantilly

or

Panettone
vanilla ice cream & amaretto sabayon
2022 domaine cauhapé, symphonie de novembre

coffee or tea served with our sweets carosello

1,380 per person
560 per person with wine pairing

all prices are in mop and subject to 10% service charge