6 COURSE DEGUSTATION

Welcome Bites

In House Salted Cod
confit onion with oregano, Noto’s almond milk, 8 ½ selection caviar
NV Ca’ del Bosco “Prestige”, Lombardia
***

“Vitello Tonnato”
confit veal tenderloin, tuna belly sauce, capers berry
2015 Michele Satta “Giovin Re”, Toscana
***

Homemade Tagliolini
24 months “Parmigiano Reggiano”, butter, Melanosporum black truffle
2008 Castello di Ama Chianti Classico, Toscana
OR
Artisanal Spaghetti “Pastificio Gentile”
Norwegian live king crab, Amalfi lemon, basil
2016 Quintodecimo “Giallo d’Arles” Greco di Tufo, Campania
***

Roe Deer
lorenzini pumpkin, spiced jus, Melanosporum black truffle
2013 Cianfagna “Sator” Tintilia, Molise
OR
Aveyron Lamb
topinambour in different textures, confit spring onion, natural lamb jus
2016 Fiorenzo Nada Barbaresco, Piemonte
***

Pre-dessert
fresh citrus, mandarin foam and granita
***

Artisanal Italian Cheese Selection
served with homemade compotes
2014 Antinori Muffato della Sala, Umbria
OR
Montebianco
candied cacao nibs, chocolate sauce, hazelnut meringue
Quinta do Vallado “Tawny” 20 years Old Port, Douro

1780 per person for food menu
Additional 700 for wine pairing
premium wine pairing available upon request additional 1400

Availability until 22:00
All prices in MOP are subject to 10% service charge