



## 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*