

SET LUNCH

APPETIZER

WARM CARPACCIO

FASSONE VEAL, CELERY ROOT & MUSTARD MAYONNAISE
(ADD 680 MOP FOR ITALIAN WHITE TRUFFLE)

OR

RED PRAWN

SARDINIAN FREGOLA & BASIL

OR

ROASTED OCTOPUS

ROMAN ARTICHOKEs, CITRUS DRESSING

PASTA

AGNOLOTTI

AROMATIC CHEESE, IBERICO PORK NECK

OR

TAGLIATELLE

HOMEMADE TAGLIATELLE, PORCINI MUSHROOMS & MATSUTAKE
(ADD MOP 680 FOR ITALIAN WHITE TRUFFLE)

OR

LOBSTER TAGLIOLINI

BRITTANY BLUE LOBSTER & BOTTARGA
(ADD MOP 280)

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

BOLLITO MISTO

WAGYU BEEF TONGUE, POULARDE DE BRESSE, VEAL CHEEK, SALSA VERDE
(ADD MOP680 FOR ITALIAN WHITE TRUFFLE)

OR

BRANZINO

JAPANESE EGGPLANT, CLAM & FENNEL JUS

OR

MILANESE

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

DESSERT

MONTEBIANCO

CHESTNUT GELATO, MARRON GLACÉ & RUM
(ADD MOP680 FOR ITALIAN WHITE TRUFFLE)

OR

STRAWBERRY MELBA

CRYSTALIZED ALMOND, CHANTILLY CREAM & CLEAR JELLY

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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