

MENU DEGUSTAZIONE \$135

STUZZICHINI

FOIE GRAS PASTRAMI WITH TOASTED BRIOCHE AND MOSTARDA \$24

24 MO. PROSCIUTTO DI PARMA, MAPLE SMOKED BEEF TONGUE WITH TIGELLE AND SAUREKRAUT \$24

ANTIPASTI

SCALLOP CRUDO WITH OSETRA CAVIAR AND CARTA DI MUSICA

RABBIT AND FOIE GRAS GALANTINE WITH SMOKED MUSHROOMS AND GRAPES

VEAL TARTARE WITH SWEETBREADS, HAZELNUTS AND BROWN BUTTER

SEARED OCTOPUS WITH 'NDUJA VERDE AND CHARRED WAX BEANS

SWEET ONION CREPE WITH TRUFFLE AND PARMESAN FONDUE

PASTA

SWISS CHARD GNOCCHI WITH SHAVED RICOTTA SALATA AND BROWN BUTTER

HONEYNUT SQUASH AGNOLOTTI WITH GORGONZOLA, GINGER AND SAGE

FETTUCINE WITH CHANTERELLE MUSHROOMS

GARGANELLI WITH DUCK RAGU AND APPLES

SPAGHETTI ALLA CHITARRA WITH BONE MARROW AND FRUTTI DI MARE

ADDITIONAL PASTA \$22 SUPPLEMENT

SECONDI

ROASTED LAMB WITH ROMESCO, SWEET PEPPERS AND DUKKAH

SUMMER SQUASH CROSTATA WITH FRESH RICOTTA AND AGED BALSAMIC

WHOLE ROASTED FLUKE WITH POTATO GALETTE, OLIVES AND CHERRY TOMATOES

DRY AGED PORK ROAST WITH PEARS AND AGED BALSAMIC

DOLCI

RICOTTA CHEESECAKE WITH AMARO ROASTED FIGS

MOLTEN PISTACHIO CAKE WITH BLACK PEPPER-STRAWBERRY GELATO

DARK CHOCOLATE GIANDUJA MOUSSE WITH HAZELNUTS AND MARSHMALLOW

BREAD PUDDING WITH APPLES, PARSNIPS AND VANILLA GELATO

SELECTION OF CHEESE WITH TOASTED HAZELNUT-BLUEBERRY TOAST AND ACCOMPANIMENTS