

NOVEMBER  
2024

\$215

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LONZINO COTTO *with* SWEETBREADS  
*and* PICKLED PEPPERS

SQUASH TORTELLINI  
*in* FARRO MISO BRODO

GRANO ARSO LINGUINE  
*ai* FRUTTI DI MARE

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GRAND WINE PAIRING

\$150

Billecart-Salmon, *Champagne "Le Reserve"*

Pra, *Soave Classico 2021 "Staforte"*

Arianna Occhipinti, *il Frappato 2022*

Castelfeder, *Chardonnay 2020 "Burgum Novum"*

Malvira, *Roero Riserva 2010 "Mombeltramo"*

Terrabianca, *Moscato Passito "Carlottin"*

DOVER SOLE ALLA MUGNAIA  
*with* CAPERS *and* RADISHES

ROASTED HEN  
*with* PROSCIUTTO, FOIE GRAS, PISTACHIO  
*and* MAITAKE MUSHROOMS

PUMPKIN GELATO PROFITEROLES  
*with* BLONDE CHOCOLATE  
*and* BUTTER PECANS