

MARCH  
2025

\$215

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LOBSTER BISQUE

*with* BUTTER POACHED LOBSTER

CARMELLE

*with* POLENTA STUFFED MORELS

TAGLIOLINI

*with* UNI *and* CAVIAR

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GRAND WINE PAIRING

\$150

Ottaviano Lambruschi, *Vermentino* 2023 "*Costa Marina*"

Bruno Rocca, *Barbaresco* 2021

Billecart Salmon, *Champagne "Le Reserve"*

Jermann, *Venezia Giulia Bianco* 2022 "*Vintage Tunina*"

Gini, *Valpolicella Superiore* 2013 "*Le Mattoline*"

Pra, *Passito Bianco Delle Fontane* 2021

SALT BAKED BRANZINO

*with* CHARRED BRUSSELS SPROUTS

*and* TRUFFLE BUTTER

VEAL OSSO BUCO

*with* RISOTTO MILANESE

PINEAPPLE TARTE TATIN

*with* RICE PUDDING GELATO