

OCTOBER 2026

\$215

A5 WAGYU CARPACCIO
with PIOPPINO MUSHROOMS
and CARTA *di* MUSICA

CHESTNUT RAVIOLO
with POLENTA
and BLACK TRUFFLE

PAGLIA *e* FIENO *alla* CHITARRA
with CHICKEN LIVER RAGU

GRAND WINE PAIRING

\$165

Bellavista, Franciacorta Brut 2021 *“La Scala”*

Malvira, Roero Riserva 2010 *“Mombeltramo”*

Castell'in Villa, Chianti Classico 2020

Dalia Maris, Vino Bianco 2023 *“Piccolo”*

Colpetrone, Montefalco Sagrantino 2011 *“Sacer”*

Malvira, Late Harvest Arneis NV *“Renesium”*

HALIBUT
with LOBSTER MOUSSE
and OSETRA CAVIAR

VENISON *with* SWEET POTATO
and DELICATA SQUASH

MOLTEN PISTACHIO CAKE
with POACHED QUINCE
and MASCARPONE GELATO

