NOVEMBER 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

SEARED SCALLOP
with POTATO LEEK SAUCE
and OSETRA CAVIAR

VENISON *with* SWEET POTATO
and DELICATA SQUASH

MOLTEN PISTACHIO CAKE
with POACHED QUINCE
and MASCARPONE GELATO



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 2024 "Piccolo"*

Colpetrone, *Montefalco Sagrantino 2011 "Sacer"*

Malvira, *Late Harvest Arneis NV "Renesium"*