



MENU

Degustazione



Chef's Amuse-Bouche

A glass of Bubbles & Native Oyster *Sicily & Venice*

Langoustine Tartare Foie Gras *Modena & South Coast*

Truffle Beef Carpaccio *Venice*

Raviolo Cuttlefish *Sicily*

Caramelle Genovese *Napoli*

Sgroppino *Venice*

King Scallop with Artichoke *Puglia, Calabria & Rome*

Filetto with Porcini & Truffle *Appennini*

Grand Gelato Ferrero Rocher *Alba, Piedmont*

9-COURSE MENU 165

CHEF'S TABLE 250

ADD ITALIAN WHITE STURGEON CAVIAR 90