

MAUVE

CHEF'S MENU 85

WINE PAIRING 50

BACI DI DAMA, HAZELNUT BISCUIT AND BLACK TRUFFLE
BEETROOT TARTLET, GOLDEN BEETROOT AND PICKLED WALNUT

CHARCOAL SOURDOUGH,
'TONDA IBLEA' EXTRA VIRGIN OLIVE OIL 2022
FRANCIACORTA, CASTELVEDER, BRUT, LOMBARDY, NV

TUNA CARPACCIO,
AMALFI LEMON, CAPERS AND BRONZE FENNEL
RIBONA 'ALTABELLA', FONTEZOPPA, MARCHE, 2019

CRISPY SWEETBREADS,
BORLOTTI BEANS, GIROLLES AND TARRAGON
FIANO 'L'AMORE DELLE API', CAMPANIA, 2021

RICOTTA AND PARMESAN AGNOLOTTI,
BROAD BEANS, MINT AND PRESERVED LEMON
ETNA BIANCO 'ANTE', I CUSTODI, SICILY, 2019

POACHED WILD SEABASS,
MUSSELS, COURGETTE FLOWER AND NASTURTIUM
KERNER 'CARNED', KALTERN CALDARO, TRENTO ALTO ADIGE, 2021

OR

BBQ LAMB RACK AND BELLY,
ISLE OF WIGHT TOMATO, COURGETTE AND SMOKED GOAT'S CHEESE
BARBARESCO, LA CA' NOVA, PIEDMONT, 2019

MASCARPONE CHEESECAKE,
BLACK CHERRY AND KIRSCH

APRICOT SOUFFLÉ,
AMARETTO BISCUIT ICE CREAM
PASSITO BIANCO 'ELISIUM', ANTOLINI, VENETO, NV

(TAKEN BY ENTIRE TABLE)