

VEGETARIAN CHEF'S MENU

85

WINE PAIRING 50

BEETROOT TARTLET, GOLDEN BEETROOT AND PICKLED WALNUT
PUMPKIN ROLL, VEGAN FETA AND PUMPKIN SEED MAYO

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

'TOMATO PANZANELLA',
CUCUMBER WATER AND BASIL
ETNA BIANCO 'ANTE', I CUSTODI, SICILY, 2019

RICOTTA AND PARMESAN AGNOLOTTI, BROAD BEANS,
MINT AND PRESERVED LEMON
RIBONA 'ALTABELLA', FONTEZOPPA, MARCHE, 2019

COURGETTE AND SAFFRON RISOTTO,
COCOA BUTTER AND COURGETTE FLOWER
'SURSUR' GRILLO, DONNAFUGATA, SICILY, 2022

'AUBERGINE ALLA PARMIGIANA'
NERELLO MASCALESE, LUNA GAIA, SICILY, 2020

FIG TARTLET, VEGAN CHEESE AND MICRO HERBS

COCONUT MOUSSE,
YELLOW PEACH SALSA AND BLOOD PEACH SORBET
MOSCATO D'ASTI, ARA LDICA ALASIA, PIEDMONT, NV