

All Items Subject to Change

Menu Degustazione

Chef's Tasting Menu | 70 per person, food only | 49 additional per person, wine pairing

Ricciola[^]

thinly sliced yellowtail crudo, english peas, radishes, lime zest, sesame tuille, puglian olive oil
wine pairing: Riesling Trocken, Maximin Grünhäus 2010 Mosel, Germany

Insalata di primavera

baby carrots, english peas, fava beans, radish, fennel, cucumbers,
parmigiano cheese, white balsamic vinaigrette
wine pairing: Favorita 'Fallegro' 2015 Piemonte

Uovo raviolo[^]

house made pasta stuffed with ricotta, english peas & hen egg
crispy pancetta, parmigiano-reggiano, pea shoots
wine pairing: Lago di Corbara 'Turlo' Salviano 2013 Umbria

Ippoglosso appetitoso[^]

wild caught alaskan halibut, pistachio pesto tortellini, asparagus,
diced bell peppers, cucumber, red onion, kalamata & castelvetrano olives
wine pairing: Verdicchio dei Castelli di Jesi 'Classico Riserva-Crisio' Casalfarneto 2012 Marche

Granita fragola

strawberry granita, vanilla crema, fresh mixed berries, black pepper
wine pairing: Brachetto d'Acqui 'Pineto' Marengo 2014 Piemonte