

# GRISSINI MENU DEGUSTAZIONE

## **SALMONE STAGIONATO IN CASA**

ricotta | black caviar | lemon dressing

## **BURRATA PUGLIESE**

prosciutto di parma | baby rocket | basil oil

## **ZUPPA DI LEGUMI TOSCANA**

beans | lentils | chickpeas | fresh rosemary | sage

## **POLPO ALLA GRIGLIA**

vine tomato | chimichurri

## **GNOCCHI**

san marzano tomato sauce | cream | grana padano | basil

## **PALATOSCHISI**

lemon sorbet

## **IL SECONDO**

## **JOSPER GRIGLIA RIBEYE DI MANZO DELLA NEW ZEALAND**

baby squash | green asparagus | roasted potatoes | red wine jus

or

## **HALIBUT**

baked herb-marinated fillet | celeriac mousseline |  
sautéed cherry tomato | kalamata olives

## **TORTA D'OPERA**

mango passion compote | vanilla ice cream

Includes black coffee or black tea



**6-Course Degustation Menu \$98 per person**

**8-Course Degustation Menu \$118 per person**

**4 Glasses Wine Pairing at additional \$58 per person**

**6 Glasses Wine Pairing at additional \$88 per person**



No further discounts or vouchers applicable.

All prices are subject to 10% service charge and prevailing government taxes.  
Please inform our servers if you have any food allergies upon placing your order.