

Prosciutto San Daniele

Thin, crispy grissini wrapped with flavorful Sweet Italian Prosciutto

Uncovering Forgotten Italian Spritz: Exquisite Pairings from Barman Marco

Al Menu del Giorno

Pomodoro Freddo

Chilled soup made from ripe tomatoes and refreshing cucumbers, served elegantly in a pipette The "Stuzzichino" will be Matched with: Prosecco Superiore DOCG Millesimato 2021 Extra Dry

Le Cappesante

Pan-seared scallop accompanied by three sauces: spinach sauce, bottarga cream, and caponata sauce, creatively reflecting the colors of the Italian flag

The "Cappesante" will be Enhanced with: Batasiolo Granée Gavi 2022

Raviolo al sapore di mare

Poached lobster in an orange and saffron sauce, topped with a delicate raviolo filled with ricotta and spinach The "Rayiolo" will be Complemented with: Cantine San Marzano Edda Bianco Salento 2020 Chardonnay

Il Conchiglione

Conchiglione pasta tossed in a rich lamb ragu slow-cooked for six hours, enhanced with parmigiano cream The "Pasta" will be Balanced with: Allegrini La Poja 2016 Corvina Veronese IGT

Il Manzo

Perfectly cooked beef tenderloin, accompanied by creamy mashed potatoes, asparagus and artichoke combined with a rich truffle jus. It's a hearty and satisfying dish that combines the best of land and forest

The "Secondi Piatti" will be Accentuated with: Poggio San Polo Brunello di Montalcino DOCG 2017

Cioccolato

Savor the allure of our Chocolate Mousse, a tantalizing blend of textures, accompanied by delicate puffs and a luscious berry sauce.

The "Dolce" will be Harmonized with: Corte Giara, Recioto della Valpolicella 2019

Indulge in a harmonious finale to your dining experience, as we present a delightful ensemble of Coffee and Tea, Italian liquor Amari and Grappa, complemented by an assortment of delectable pastries. Whether you prefer to enjoy this finale at our bar or at your dining table, the choice is yours.



















