


Vegetarian Degustation

Chef's Collection




Cherry Tomato Crispy Tart

Lentil hummus, yogurt, herbs and sprouts




Pumpkin Tortellini

Pine nut, sage butter, goat cheese and confit lemon




"Acquerello" Carnaroli Rice

Portobello mushroom, extra virgin olive oil




Berry Frappe

Pickled strawberry, basil and coconut milk



Chocolate Cappuccino

Coffee, almond and saffron



Petits Fours

750 per person

Add wine pairing 500 per person

The Appetizer

Cherry Tomato Crispy Tart

Lentil hummus, yogurt, herbs and sprouts

190

Charcoal Grilled Eggplant Purée

Chickpea, Modena balsamic and pita bread

190

Organic Garden

Seasonal vegetable, tomato, basil and olive oil sorbet

190

Cherry Gazpacho

Garlic grissini, basil and pickle berries

210

Potato Leek Soup

Shallot confit, caramelized apple and truffle essence

210

The Main Course

Pumpkin Tortellini

Pine nut, sage butter, goat cheese and confit lemon

220

Cavatelli

Broccoli, tomato and burrata cheese

210

"Acquerello" Carnaroli Rice

Portobello mushroom, extra virgin olive oil

220

Roasted Root Vegetable

Potato cream, raisin and hazelnut

190

Eggplant Parmigiana

Tomato and eggplant ragout, bocconcini and basil

220