



Summer Menu

4 Course. 138

Pairing 98

7 Course. 208

Pairing 168

girolles
artisanal stracciatella
aged black mirin
Vignola IGP cherries
shio kombu
atlantic cod
Toritto almond
Apulian vincotto
Hokkaido sea urchin
San Marzano tomatoes
cima di Bitonto EVOO
Altamura bread
Mazara del Vallo red prawns
Tochigi wagyu
pecorino
fennel
foie gras
Amalfi lemon
black pork
figs
cured tuna heart
New Zealand scampi
trumpet zucchini
baerii caviar
Bronte pistachio
coeur de guanaja
100yo aceto balsamico di Modena
Yamazaki whisky
Langhe hazelnut