

## **Chef's menu**

By *Andrea De Paola*

### **amuse bouche**

selection of canapes

*NV Duval-Leroy Brut Reserve, France*

### **scampi e fegato d'oca**

charcoal grilled langoustine, aged foie gras, kombu and ginger dashi

*2018 Pascal Jolivet Pouilly Fume Indigene Sauvignon Blanc, France*



### **tagliolini**

house-made 'tagliolini' pasta, Hiika squid, Kaluga caviar

*2017 St Francis Chardonnay, USA*



### **parago**

Japanese red sea-bream, vegetables collection, Mediterranean essence

*2018 Vie Di Romans Dessimis Pinot Grigio, Italy*



### **manzo giapponese**

A4 'Kagoshima' wagyu beef striploin, Romanesco, 'Karashi' bearnaise

*2014 Mastro Janni, Brunello Di Montalcino Sangiovese, Italy*



### **gianduia**

'araguani' dark chocolate, gentile hazelnut, Ron Zacapa 23

*Churchill's Reserve Port, Portugal*

### **Zafferano blend coffee & tea**

168 per person

wine pairing 128

*100ml per glass*

For the best dining experience Chef's menu is only available for the entire table

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