

## A P P E T I Z E R S

Burrata, Tomato Coulis, Basil & Walnut Pesto 28

Eggplant, Truffle, Radicchio Tardivo and Brillo Cheese 32

Wild Mushroom Cream, Egg Confit, Truffle and Hazelnuts 26

Jumbo Crab, Apple, Lobster Emulsion and Oscietra Caviar 36

Tuna Tartare, Smoked Ikura, Tonnata Cream and Seaweed Oil 29

Hokkaido Scallops, Sea Urchins, Sunchoke and Romanesco 36

Foie Gras Parfait, Pumpkin and Balsamico Tradizionale 35

Seafood Soup, Lobster Raviolo and Basil Oil 26

## P A S T A

Chard Ravioli, Butternut, Calabrian Chili and White Balsamic 28

Tagliolini, Scampi, Tarragon and Smoked Paprika 38

Spaghetti Chitarra, Razor Clams, Fennel and Sansho Pesto 36

Risotto, Sicilian Prawns, Stracchino and Amalfi Lemon 36

Gnocchi Carbonara, Mace and Vermouth Crumble 28

Guinea Fowl Tortelli, Smoked Chestnut and Pickled Plums 29

## M A I N S

Seabass, Artichokes, Yuzu and Baby Beets 45

Black Cod, Winter Vegetables, Saffron & Ginger Sauce 48

Smoked Kurobuta Pork, Chicory, Persimmon and Juniper Sauce 45

Lamb Rack, Fermented Carrots, Rhubarb and Tuscan Pecorino 55

Veal Chop Milanese, Pickled Chanterelles, Pearl Onions and Vincotto 58

Grass Fed Beef Tenderloin, Foie Gras, Kale and Truffle Jus 58

## D E S S E R T S

Tiramisù, Espresso Gel, Marsala and Cocoa Sponge 18

Chocolate and Apricot Caramel Gems, Raspberry Crumble and Lemon Sorbet 18

Black Forest Fleur de Cao, Morello Cherry and Chocolate Sorbet 18

Pina Colada Cake, Mango Cream and Pistachio Gelato 18