Served until 10 p.m. and for all table diners

**Fish Variation**
Mackerel with lapsang black tea and Alba white truffle cream
Seared amberjack with citrus fruits and celery and lemon chutney
Raw scampi and soy mayonnaise

**The Poached Egg**
Poached egg, radicchio infused in Barolo wine, buffalo cream cheese mozzarella chestnuts scented with bay leaves

**Water and Flour**
“Taccozzette” rosemary fresh pasta with soup beans, chestnuts and mussels

**Cod**
Golden fried cod in almond crust, sweet and sour red Tropea onion and cauliflower in double consistency

**The Pork**
Smoked pork fricandeau, dried fruit, apple quince and spinach

**Wine Tiramisù**
Tiramisù al vin brûlé

**Wines**
Soave Classico Monte Fiorentine Ca’ Rugate (Garganega 100%)
Favinia La Muciara Firriato, Isola di Favignana (Grillo, Catarratto, Zibibbo)
Refosco dal Peduncolo Rosso Riserva Roggio dei Roveri Bosco del Merlo (Refosco dal peduncolo rosso 100%)
Porto Quinta Do Noval Tawny

€ 120 beverage included
€ 160 beverage included