



TASTING MENU

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