

SEASONAL RECOMMENDATIONS

Wednesday, 13th January 2021

ALBA WHITE TRUFFLE SEASON

PLEASE NOTE THAT THE DISHES BELOW INCLUDE 5GR OF WHITE TRUFFLE

<i>Poached TORETAMA EGG in a Filo Basket with Potato Cream & Porcini Mushrooms</i>	58
SCRAMBLED EGGS <i>with Toasted Sliced Croutons</i>	58
<i>Piedmont “TAJARIN” Thin Noodles with Butter & Sage</i>	68
<i>Acquerello RISOTTO with Parmesan Cheese</i>	68
BURRATA CHEESE “PLIN” <i>with White Asparagus & Truffle Sauce</i>	78
JAPANESE WAGYU MIYAZAKI A5 <i>“Tagliata” with Porcini Mushrooms & Alba White Truffle</i>	198

STARTERS

IRISH OYSTERS <i>No 3</i>	7 Per Piece
MUSHROOM SOUP <i>with Truffle Scent</i>	18
COLD ANGEL HAIR <i>with BAFUN SEA URCHIN, BLUEFIN TUNA TARTARE & OSCIETRA CAVIAR</i>	88
<i>Roasted SPANISH OCTOPUS LEG & Baby Cherry Tomatoes</i>	38
BLACK TRUFFLE BURRATINA CHEESE <i>with Baby Spinach & Pear</i>	42

PASTAS

<i>Butterfly Pea Flower PAPPARDELLE with Burrata Cheese Sauce, White Asparagus & WINTER BLACK TRUFFLE</i>	48
CHESTNUT GNOCCHI <i>with Porcini Mushrooms & WINTER BLACK TRUFFLE</i>	48
FETTUCCINE <i>with Japanese MOMOBUTA PORK RAGOUT</i>	38
SPAGHETTI <i>“Aglio Olio” with Pan-Seared HOKKAIDO SCALLOPS & BAFUN SEA URCHIN</i>	88
LINGUINE <i>with WHOLE BOSTON LOBSTER in a Lobster Bisque with Fresh Tomatoes & Basil</i>	88

FISH & MEATS

BEEF SCALOPPINI <i>with FOIE GRAS, Porcini Mushrooms, Marsala Wine Sauce & Winter Black Truffle</i>	78
JAPANESE WAGYU MIYAZAKI A5 <i>“Tagliata” with Sautéed Porcini Mushrooms</i>	158