

SEASONAL RECOMMENDATIONS

Friday, 14th January 2022

ALBA WHITE TRUFFLE SEASON

PLEASE NOTE THAT THE DISHES IN THIS SECTION INCLUDES SHAVEN ALBA WHITE TRUFFLE

<i>Poached</i> “JAPANESE TORETAMA EGG” <i>with</i> Potato Cream & Porcini Mushrooms	58
<i>Piedmont</i> “TAJARIN ” Thin Noodles <i>with</i> Butter & Sage	78
PIZZA “CROUTON” <i>with</i> TRUFFLE TALEGGIO CHEESE	78
TRUFFLE PORCINI MUSHROOM TORTELLINI <i>with</i> WHITE ASPARAGUS	78
IBERICO PORK “PLIN” RAVIOLI <i>with</i> CHANTERELLE MUSHROOM	88
FETTUCINE <i>with</i> Seared HOKKAIDO SCALLOPS	88

ADDITIONAL ALBA WHITE TRUFFLE WILL BE CHARGED AT 18 per gr

STARTERS

<i>Fresh</i> IRISH OYSTERS No 2	8 Per Piece
MUSHROOM SOUP <i>with</i> Truffle Scent & Garlic Crouton	18
BRESAOLA <i>with</i> Rucola Salad & Parmesan Cheese	42
<i>Roasted</i> SPANISH OCTOPUS LEG <i>with</i> Stewed Italian Beans	32
COLD ANGEL HAIR <i>with</i> BAFUN SEA URCHIN, SNOW CRAB MEAT & 5gr OSCIETRA CAVIAR	88

PASTAS

BURRATA RAVIOLI <i>with</i> FRESH TOMATO SAUCE	32
LINGUINE <i>with</i> WHOLE BOSTON LOBSTER <i>in a</i> Lobster Bisque <i>with</i> Fresh Tomatoes & Basil	88
SPAGHETTI <i>with</i> ROASTED SPANISH OCTOPUS LEG & BROCCOLI	42
SPAGHETTI “Aglia e Olio” <i>with</i> Pan-Seared HOKKAIDO SCALLOPS & BAFUN SEA URCHIN	88

MEATS

<i>Grilled</i> BEEF TENDERLOIN <i>with</i> Seared FOIE GRAS “ROSSINI STYLE”	88
JAPANESE WAGYU MIYAZAKI A5 “Tagliata” <i>with</i> CHANTERELLE MUSHROOMS & 5gr ALBA WHITE TRUFFLE	218