

## SEASONAL RECOMMENDATIONS

*Wednesday, 15<sup>th</sup> September 2021*

### STARTERS

<b>IRISH OYSTERS</b> <i>No 3</i>	<i>7 Per Piece</i>
<b>CARROT SOUP</b> <i>with Garlic Croutons</i>	<i>18</i>
<b>COLD ANGEL HAIR</b> <i>with FRESH SEA URCHIN, SNOW CRAB MEAT &amp; OSCIETRA CAVIAR</i>	<i>88</i>
<b>ITALIAN COLD CUT PLATTER</b> <i>(Coppa, Parma Ham, Spicy Salami, Casalingo Salami) with FRESH FIGS</i>	<i>38</i>

### PASTAS

<b>HALF-MOON RAVIOLI</b> <i>with WHITE ASPARAGUS in a Truffle Sauce</i>	<i>38</i>
<b>SPAGHETTI</b> <i>“Aglio e Olio” with Pan-Seared HOKKAIDO SCALLOPS &amp; Fresh SEA URCHIN</i>	<i>88</i>
<b>LINGUINE</b> <i>with WHOLE BOSTON LOBSTER in a Lobster Bisque with Fresh Tomatoes &amp; Basil</i>	<i>88</i>
<b>CHARCOAL FETTUCCHINE</b> <i>with ANGUS BEEF RAGOUT &amp; Porcini Mushrooms</i>	<i>38</i>
<i>Classic Trenette</i> <b>“VONGOLE”</b> <i>in White Wine Sauce &amp; Italian Parsley</i>	<i>38</i>

### FISH & MEATS

<i>Roasted Half</i> <b>QUAIL</b> <i>with FOIE GRAS, KIWI BERRY &amp; HONEY PEAR PURÉE</i>	<i>58</i>
<b>JAPANESE WAGYU MIYAZAKI A5</b> <i>“Tagliata” with CHANTERELLE MUSHROOMS &amp; Truffle Sauce</i> <i>a158</i>	