

SEASONAL RECOMMENDATIONS

Wednesday, 16th September 2020

STARTERS

IRISH OYSTERS <i>No 3</i>	<i>7 Per Piece</i>
CAULIFLOWER SOUP <i>with Scamorza Cheese</i>	<i>18</i>
COLD ANGEL HAIR <i>with SEA URCHIN, BLUEFIN Tuna Tartare & 5gr Carelian CAVIAR</i>	<i>88</i>
<i>Roasted</i> SPANISH OCTOPUS LEG <i>with Stewed Beans & Baby Artichokes</i>	<i>38</i>
BURRATA CHEESE <i>From Puglia (300g) with Heirloom Cherry Tomatoes & Basil</i>	<i>58</i>
SPINACH SALAD <i>with Berries, Gorgonzola Cheese, Pumpkin Seeds & NESPRESSO Balsamic REDUCTION</i>	<i>26</i>
CARABINEROS RED PRAWNS <i>with Chickpea Purée & Garlic Crumbs</i>	<i>48</i>

PASTAS

<i>Nespresso Coffee</i> FETTUCCHINE <i>with WAGYU BEEF CHEEK & Porcini Mushrooms</i>	<i>42</i>
TRUFFLE BURRATA RAVIOLI <i>with White Asparagus & Chanterelle Mushrooms</i>	<i>48</i>
PAPPARDELLE <i>with New Zealand LAMB RAGOUT & PISTACHIO NUTS</i>	<i>38</i>
SPAGHETTI <i>“Aglia Olio” with SEA URCHIN & Pan-Fried HOKKAIDO SCALLOPS</i>	<i>88</i>
LINGUINE <i>with WHOLE BOSTON LOBSTER in a Lobster Bisque with Fresh Tomatoes & Basil</i>	<i>88</i>

FISH & MEATS

CODFISH <i>with a NESPRESSO CRUST in a Carrot & Sambuca Cream Sauce</i>	<i>58</i>
ITALIAN SEA BASS <i>with Grilled Seasonal Vegetables & Fresh Tomato Sauce</i>	<i>58</i>
<i>Pan-seared</i> NEW ZEALAND LAMB TENDERLOIN <i>with WHITE CORN, Green Peas & Mint</i>	<i>58</i>
MIYAZAKI WAGYU A5 <i>“Tagliata” with Chanterelle Mushrooms & WINTER BLACK TRUFFLE</i>	<i>168</i>

DESSERT

NESPRESSO Tiramisu	<i>20</i>
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