

SEASONAL RECOMMENDATIONS  
*Saturday & Sunday, 17<sup>th</sup> & 18<sup>th</sup> October 2020*

ALBA WHITE TRUFFLE SEASON

ADDITIONAL ALBA WHITE TRUFFLE WILL BE CHARGED AT 12 per gr

<i>Poached "TORETAMA EGG" in a Filo Basket with Potato Cream &amp; Porcini Mushrooms</i>	58
<b>SCRAMBLED EGGS</b> <i>with Toasted Sliced Croutons</i>	58
<b>WAGYU BEEF CARPACCIO</b> <i>with BURRATA CHEESE</i>	78
<i>Piedmont "TAJARIN" Thin Noodles with Butter &amp; Sage</i>	68
<i>Acquerello RISOTTO</i> <i>with Parmesan Cheese</i>	68
<i>Warmed CANADIAN LOBSTER</i> <i>with BAFUN SEA URCHIN &amp; ORGANIC WHITE CORN</i>	128
<b>JAPANESE WAGYU TOCHIGI A5</b> <i>"Tagliata" with Girolle Mushrooms &amp; Alba White Truffle</i>	198

(PLEASE NOTE THAT THE DISHES ABOVE INCLUDE 5GR OF WHITE TRUFFLE)

**STARTERS**

<b>IRISH OYSTERS</b> <i>No 3</i>	7 Per Piece
<b>CAULIFLOWER SOUP</b> <i>with Crab Meat</i>	18
<b>COLD ANGEL HAIR</b> <i>with BAFUN SEA URCHIN, BLUEFIN TUNA TARTARE &amp; 5gr CARELIAN CAVIAR</i>	88
<i>Fresh BURRATA (300G)</i> <i>from Puglia with CHERRY TOMATOES</i>	58
<b>PARMA HAM &amp; SICILIAN SWEET MELON</b>	38
<b>SPINACH SALAD</b> <i>with Berries, Gorgonzola Cheese, Pumpkin Seeds &amp; NESPRESSO Balsamic REDUCTION</i>	26

**PASTAS**

<b>BURRATA RAVIOLI</b> <i>with TRUFFLE WHITE ASPARAGUS SAUCE</i>	58
<i>Nespresso Coffee</i> <b>FETTUCCHINE</b> <i>with WAGYU BEEF CHEEK &amp; Porcini Mushrooms</i>	42
<b>"MOMOBUTA" PEACH PORK RAVIOLI "PLIN"</b> <i>with Chanterelle Mushrooms</i>	38
<b>SPAGHETTI</b> <i>"Aglio e Olio" with Pan-Seared HOKKAIDO SCALLOPS &amp; BAFUN SEA URCHIN</i>	88
<b>LINGUINE</b> <i>with WHOLE BOSTON LOBSTER in a Lobster Bisque with Fresh Tomatoes &amp; Basil</i>	88

**FISH & MEATS**

<i>Pan-Seared ATLANTIC COD</i> <i>with a NESPRESSO CRUST in a Carrot &amp; Sambuca Cream Sauce</i>	58
<b>KUROBUTA PORK SCALOPPINI</b> <i>with Marsala Wine Sauce, Chanterelle Mushrooms &amp; Mashed Potatoes</i>	58
<b>JAPANESE WAGYU TOCHIGI A5</b> <i>"Tagliata" with White Corn &amp; Sautéed Girolle Mushrooms</i>	158