

TASTING MENU

Winter 2022

WINTER PINZIMONIO

AMBERJACK CRUDO

ogo seaweed, blood orange, taggiasca olive, lemon drop chili

MUSHROOM ARANCINI

smoked treccione, green garlic aioli, pine pollen

TRUFFLE SFORMATO

thyme, potato crumb, parmigiano fonduta

TALEGGIO SCARPINOCC

parmigiano reggiano & aceto balsamico

CHESTNUT FUNGHETTI

chanterelle & trumpet mushrooms,
nettles, truffle pecorino

TORTELLINI IN BRODO

tradizionale

ORRECHIETTE

veal sausage, charred cabbage, anchovy, chili

VEAL AGNOLOTTI VERDI

celery root soffrito, fresh horseradish

CHOCOLATE BUDINO

espresso whipped cream, sea salt

125 per person

65 wine pairing

