

Mushroom Promotion September 2018

Carpaccio

Charred hamachi, green peas, chantarelle lemon vinaigrette, confit cherry tomato

B B

Uovo

Slow-poached organic egg, leek fondant pickled shimeji

BB

Tagliatelle

Veal, porcini mushroom ragout rosemary, pecorino 32

BB

Sogliola

Pan-seared dover sole fillet, porcini mushroom mussels sauté, sea asparagus 48

OR

Brasato

Slow-braised Angus beef in wine sauce roasted eryngii, black truffle 48

BB

Baba

Chocolate exotic baba, mascarpone cream vanilla ice cream

18

158 full set menu