

SPECIALS

WINTER FEAST

9 December '24 – 5 January '25

TO START...

Chef Francesco's festive selection of Italian cold cuts & cheese

Spicy salami "Ventricina" /
22 months "prosciutto di
Parma" / Bresaola DOP
"punta d'anca" /
Tuscan truffle Pecorino /
24 months Parmigiano
Reggiano / Artisanal
provola from Campania
890

**Mazara del Vallo red
prawns carpaccio**, mango
citronette & crispy radish
790

**24 hours slow-cooked
Wagyu beef cheek &
Castelluccio lentils**
"all'Italiana"
640

PASTA...

**Linguine with Mazara
del Vallo red prawns &
fresh Datterino tomatoes**
990

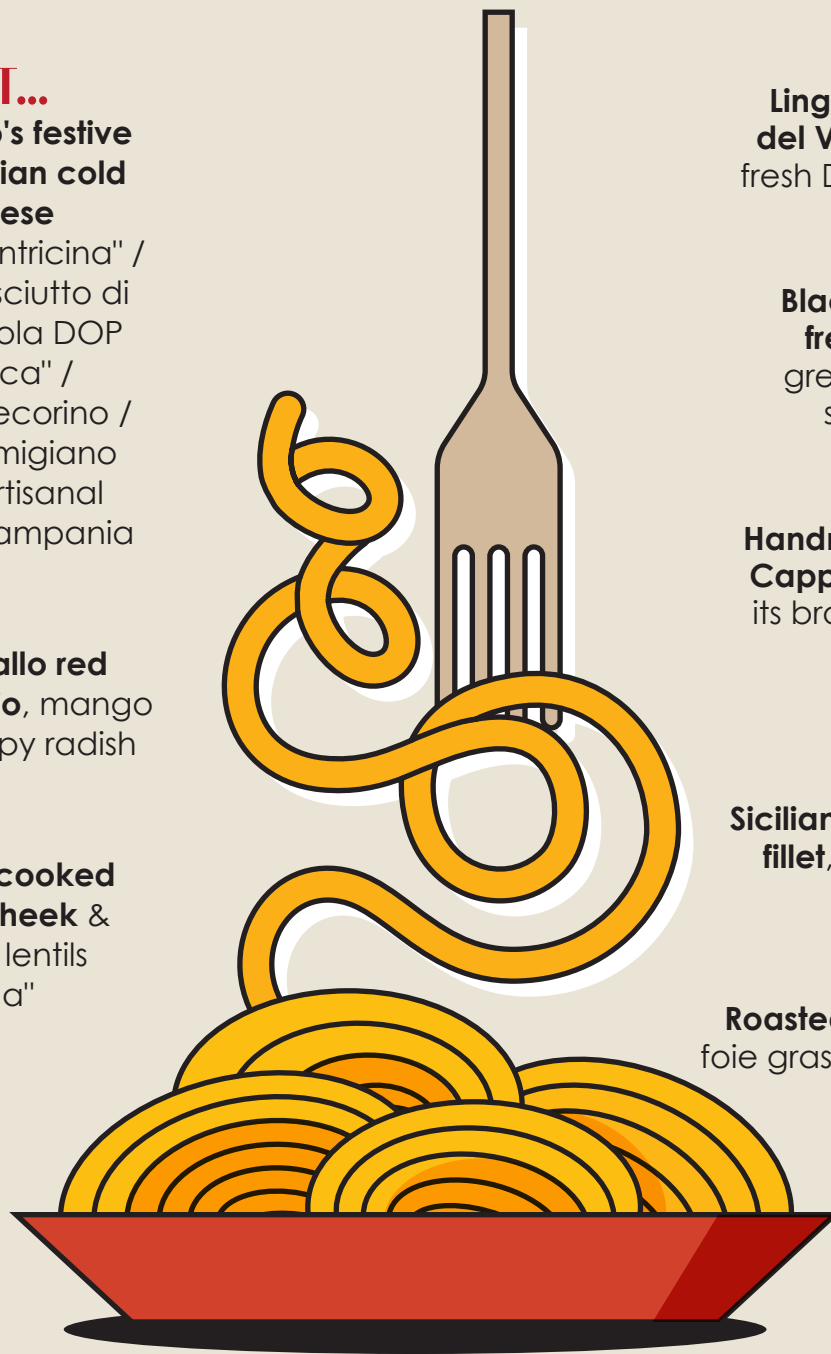
**Black ink spaghetti,
fresh crab meat,
green asparagus &
saffron bisque**
990

**Handmade Guinea Fowl
Cappelletti**, served with
its broth & winter italian
black truffle
690

MAINS...

**Sicilian pan-fried sea bass
fillet**, roasted lemon &
wild fennel
990

**Roasted half wood pigeon,
foie gras risotto & cavolo nero**
1,290



DESSERT

Dark chocolate & hazelnuts "Caprese" cake,
salted caramel & Extra Virgin Olive Oil
420