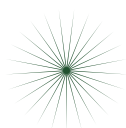


Menu



First Course

Salmon Carpaccio ¹²

Thin slices of fresh salmon with citrus notes and caviar

Second Course

Lobster Risotto ^{5,13}

Arborio rice slow cooked in lobster broth

Third Course

Porchetta with Creamy Orzo ^{1,5}

Slow-roasted pork with herbs and citrus

Dessert

Pistachio Cannoli ^{1,5,6}

With Ricotta and Pistachio cream



1 - Gluten 2 - Eggs 3 - Peanuts 4 - Soya 5 - Dairy 6 - Nuts 7 - Celery 8 - Sesame 9 - Sulfites
10 - Lupin 11 - Mustard 12 - Fish  13 - Crustaceans 14 - Molluscs
 - Sustainably sourced

Please ask a team member for more information on menu item ingredients
or any food allergies you might have.

Menu



First Course

Vitello Tonnato ^{2, 5, 12}

Tender sliced veal with a smooth tuna-capers sauce

Second Course

Truffle Risotto ⁵

Arborio rice with oyster mushrooms

Third Course

Beef Cheek Ragù Lasagna ^{1, 2, 5}

Slow-cooked Ragù layered with pasta and béchamel sauce

Dessert

Chestnut Profiterole ^{1, 2, 5, 6}

Choux pastries filled with velvet-smooth chestnut cream
and caramelized hazelnuts



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