THE MENU

FIRST SERVING - FOR THE TABLE

CARPACCIO
Vendace roe · Bergamot · Brown butter powder · Pine nuts

CROSTINI
Bianchina · Sun-ripened tomatoes · Salame Spianata Romana · Thyme

BURRATA
Octavia Caviar

TONNO
Seared tuna · 'Nduja · Capers · Fennel

Wine pairing: Andreola, Col del Forno Prosecco DOCG 2025

SECOND SERVING - FOR YOU

RAVIOLI
Lobster · Cognac · Dill · Ricotta Toscana

Wine pairing: Rebellious Wines, Etna Bianco 2024

MANZO
Beef tenderloin · Parsnip · Nutmeg · Red wine sauce

Wine pairing: Domaine de Panisse, Châteauneuf-du-Pape 2024

MERINGATA
Meringue · Lemon curd · Strawberry

Wine pairing: Famiglia Cotarella, Le Passiró Passito 2022

BELLORA

