



DINNER TASTING MENU

Vegetable caponata served with ricotta salata cheese

Or

Sautéed mussels with spice peppers sauce

Or

Arugula salad, cherry tomatoes, walnuts and shave grana padano

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Saffron risotto and mushroom

Or

Pennoni with slow cooked veal ragu "Genovese"

Or

Agnolotti stuffed with burrata, shrimps in tomato brandy sauce

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Fresh orata served in caper lemon sauce, served with roasted potatoes

Or

Organic chicken breast Milanese served with crispy salad

Or

Traditional eggplant Parmigiana

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Macedonia fruit salad

Or

Selection of our artisanal gelato and sorbetti

Or

Vanilla panna cotta

\$100

EXECUTIVE CHEF ANTONIO SAVINO