

SPECIAL EDITION



ONE YEAR ANNIVERSARY MENU

PRIMO 20

Lobster bottoni and crayfish cappucino
or
Pumpkin and goat cheese ravioli with fig chutney

IL SECONDO 39

Duo of lamb , medium-rare rack, lamb croquette, bean chartreuse,
patata fondente, spinach
Or
Market fish, baby beetroot, fennel soffrito, herb salad, clams
Or
Barley and kale risotto, kale crisp, kale foam, semi-dried tomatoes

DOLCI 18

Feijoa and white chocolate pavlova, vanilla ice-cream

THREE COURSE SPECIAL 65
