

'Gran Tour'

Oyster, Horseradish, Kohlrabi

Kingfish, Apple, Sorrel, Roe, Goat Curd

King Prawn, Banana Shallot, Pantelleria Capers, Pancetta

Taglierini di Riso Venere, Spanner Crab, Bottarga

Wagyu Rump Cap, Brodo, Pine Mushroom, Mustard Fruit, Bone Marrow

Chocolate Soufflé, Hazelnut, Grains of Paradise

Gran Tour Menu 180

Classic Wine Pairing 130

Premium Wine Pairing 190

Menu

Cucumber, Mussels, Smoked Paprika, Lovage, Lardo

Octopus, Artichoke, Pine Nut, Garum, Lime, Pantelleria Capers

Quail, Nduja, Fregola, Apple, Persimmon

Abrolhos Island Scallop, Veal Sweetbread, Almond, Lemon

San Massimo Carnaroli Risotto, Pesce, Razor Prawns, Sarawak Pepper

Ravioli, Yolk, Ricotta, Amaretti, Balsamic

Maltagliati di Pane, Cuttlefish, Oregano

Gnocchi Ripieni, Veal, Mortadella, Peas, Pecorino

John Dory, Aqua Pazza, Tomato, Clams, Cannellini

Duck Breast, Peverada, Plum, Fennel

Ox Tail, Caul, Carrot, Turmeric, Whitlof, Orange

Venison, Chocolate, Red Wine, Onion, Mustard Greens, Parmigiano

Mandarin, Campari, White Chocolate

Latte, Buttermilk Panna Cotta, Caramel

Monte Bianco, Chestnut, Vanilla, Rum

Chocolate Soufflé, Hazelnut Praline, Grains of Paradise

Select Three Courses 150

Additional Course 25

Ve/oce lunch, any two Courses
with bottomless Capi water 65