



Lunch Menu

4 course at \$58++ Per Guest



Salad

Cured beef tenderloin upside-down, Fennel salad in orange-cumin dressing
or

Starter

Marinated Buffalo Mozzarella In Beetroot-Cardamom, Cherry Tomato Comfit
or

Entree

Green Asparagus Double Crème Timbale, Avruga Caviar and Cresson
or

Soup

Thick Almond-Potato Soup In White Truffle Flovour And Gold Dust



Ravioli

Porcini Mushrooms Ravioli, Foie Gras And Sage Sauce
or

Angel "from Grazzano"

Angel Hair Pasta With Black Truffle Puree And Parmigiano Sauce



Vegetarian

Pumpkin and Mixed Mushrooms, Rosemary Gremolata
or

Fish

Norwegian Salmon Carpaccio Cooked Open Flame
With Prawns And Its Own Sauce, Roasted Cauliflower
or

Meat

Honey Glazed Pork Pancetta Belly, Chestnuts-Porcini



Cheese

6 Months Cow Toma with Black Truffle, Black Figs Comfit
or

Flan

Mascarpone-Pumpkin-Almond Amaretti
or

Chocolate

Uncooked 70% Dark Chocolate, Caramelized Hot Banana Soup with Cinnamon





Dinner Menu 5 course at \$98++ Per Guest

ANTIPASTI

SALAD

Cured Beef Tenderloin Upside-Down, Fennel Salad in Orange-Cumin Dressing
or

STARTER

Marinated Buffalo Mozzarella in Beetroot-Cardamom, Cherry Tomato Comfit

ENTREE

ENTREE

Green Asparagus Double Crème Timbale, Avruga Caviar and Cresson
or

SOUP

Thick Almond-Potato Soup in White Truffle Flavour and Gold Dust

PASTA

RAVIOLI

Porcini Mushrooms Ravioli, Foie Gras and Sage Sauce
or

ANGEL "FROM GRAGNANO"

Angel Hair Pasta with Black Truffle Puree and Parmigiano Sauce

MAIN COURSE

VEGETARIAN

Pumpkin and Mixed Mushrooms, Rosemary Gremolata
or

FISH

Norwegian Salmon Carpaccio Cooked Open Flame
With Prawns and its' own Sauce, Roasted Cauliflower
or

MEAT

Honey Glazed Pork Pancetta Belly, Chestnuts-Porcini

DESSERT

CHEESE

6 Months Cow Toma with Black Truffle, Black Figs Comfit
or

FLAN

Mascarpone-Pumpkin-Almond Amaretti
or

CHOCOLATE

Uncooked 70% Dark Chocolate, Caramelized Hot Banana Soup with Cinnamon

