

DANCING WITH THE STARS

\$149

Mare e Monti

Cauliflower Mushrooms / Seabass Ceviche / Shellfish

Stravaganza Mediterranea

Tuna / Calamari / Apple Vinegar

Omelette Surprise

Surprise / Surprise / Surprise

Sorbetto Pompelmo, Cioccolato Bianco e Genziana

Grapefruit / White Chocolate / Gentian

Parmigiano e Menta

Linguine / Parmigiano 24M / Mint
Add Fresh Black Truffles + \$30

Alla Riscoperta dell'Anatra

Peking Duck / Florentine Sauce / Greek Endive

Caviale e Cioccolato

White Chocolate / Mandarin / Osetra Reserve Caviar

Piccola Pasticceria

A WALK IN THE GARDEN

\$99

Bosco d'Inverno

Cauliflower Mushrooms / Turnip / Nori
Add Fresh Black Truffles + \$30

Stravaganza di Zucca e Parmigiano

Parmigiano 24M / Marinated Pumpkin / Apple Vinegar

Il Croccante in Un Fiore

Squash Blossom / Ricotta / Puttanesca

Sorbetto Pompelmo, Cioccolato Bianco e Genziana

Grapefruit / White Chocolate / Gentian

Pasta alla Nerano

Mint Zucchine / Marinated Tofu / Toasted Almond

Rossini Acquerello

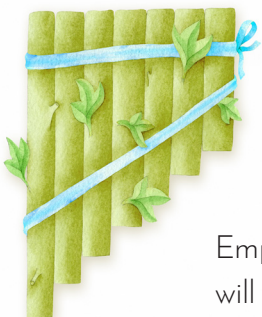
Eggplant / Daikon Foie / Truffle Ramen

Arrosto di Pera

Pear / Pistacchio / Orange

Piccola Pasticceria

DISHES ARE SUBJECT TO CHANGE DUE TO AVAILABILITY AND SEASONALITY



WINE PAIRING \$129

Emphasizing a dynamic harmony of flavors between the **wine** and **menu**, you will experience this old but at the same time **innovative approach** to winemaking through our unique and "foolish" minds. These wines capture the **essence of their terroir** - both of the landscape, and of the people that inhabit it.

Our beverage pairing is focused on expanding the **flavors** and the **sensations** of our cuisine. Our wine experts worked with focus and attention to detail to provide this incredible accompaniment to **Chef Salmoiraghi's Story**.