

MODERN ITALIAN

Sample Dinner Menu

Gamberi

Red Prawn “Rosso di Mazara”, Blue Prawn “Obsiblué”,
Osietra Caviar “Kaluga Queen”
Burrata D.O.P., Sollies Fig A.O.P.

Ravioli

Boston Lobster Ravioli, Sicilian Pesto,
Confit Pachino Tomatoes, Charred Turnip Tops

Risotto

Acquerello Rice, Sardinian Saffron, Amalfi Lemon,
Blue Fin Tuna, Cured Egg Yolk

Branzino

Soft Poached Seabass, Cauliflower Puree,
Tropea Onions Coulis, Wild Fennel Pollen

Anatra

Smoked Duck Breast, Braised Endive, Lavender Honey,
Raspberry and Duck Jus

Frutteto

Rock Melon, Pineapple, Berries, Kiwi, Blood Orange,
Grapes, Ruby Peach Coulis, Micro Basil,
Lemon Balm, Aged Balsamic Vinegar

Coccole Finali