



TASTING MENU

85€ per person

Snacks

Tempura fish, chilli & grapefruit
Stracciatella, aged balsamic & caviar tartelette

Starter

Local tuna belly, sweet soy, stracciatella

Intermediate

Local ricotta Agnolotti with summer squash & hazelnuts

Fish Course

Nitsume glazed seabass & prawn gyoza, sprouting broccoli,
bok choy

Main Course

Pan seared pork sirloin & en croute, finger courgetti, basil, jus

Dessert

Vanilla, pink peppercorn and berry

Kindly inform us if you have any dietary requirements or if you suffer from any food allergies