

SEASONAL

Taste the diversity of Italian flavours, from the north to the south, with chef Alessio Pirozzi's seasonal menu. Elevate the experience further with a curated selection of wines.

BELLA LIGURIA

Semi-cured sea bream, yoghurt, mandarin gel, fennel oil, salty fingers

RAVIOLO NONNA ANCELLA

Pumpkin ravioli, butter sage sauce, pear mostarda

ROMBO NAPOLITANO

Seared turbot, Cime di Rapa, bergamot sauce

SURPRISE, SURPRISE!

Modenese style pre-dessert

BUONGIORNO SICILIA

Sicilian Breakfast

118

WINE PAIRING

3 Glasses 55 | 5 Glasses 95