

a journey through Italy

1st Course (Antipasto)

Spigola | Finocchio | Agrumi
Lightly cured amberjack, fennel textures (raw, pickled, purée),
citrus gel, olive oil emulsion

2nd Course (Primo)

Bottoni di Ricotta | Limone Bruciato
Delicate ricotta-filled pasta, burnt lemon beurre blanc, anchovy
essence, caper dust

3rd Course (Pesce)

Triglia | Zafferano | Brodo di Mare
Red mullet, saffron-infused seafood broth, confit tomato, herb oil

4th Course (Carne)

Agnello | Melanzana | Pistacchio
Pink-roasted lamb, aubergine, pistachio and wild garlic crumb,
Marsala jus

Dessert (Dolce)

Ricotta | Miele | Agrumi
Whipped ricotta mousse, orange blossom honey, candied citrus, tuille

