

MMXXVI LAZIO

MENU DEGUSTAZIONE

FIVE COURSES \$110PP // WINE PAIRING \$70PP

SAMPLE MENU

STUZZICHINI

ZUCCHINI FRITTI

GOLDEN FRIED ZUCCHINI, CELERIAC REMOULADE

NV Bellebonne 'Bis' Rosé Sparkling

ANTIPASTI

SCALLOP CRUDO

SHALLOT, CHILLI, LEMON, TAS OLIVE OIL, CRISPS

BURRATA

NEW SEASON LOCAL FIGS, CAPOCOLLO,
TASSIE OLIVE OIL, FOCACCIA

Pressing Matters R9 Riesling, Coal River TAS

PASTA

POTATO GNOCCHI E CACIO PEPE
PECORINO & PEPPER SAUCE

Utzinger Fumé Blanc, Tamar Valley TAS

SECONDI

ROBBINS ISLAND INSIDE SKIRT STEAK ALLA SALTIMBOCCA,
PROSCUITTO, SAGE & BROWN BUTTER

The Obsessionist Malbec, Coal River TAS

PUNTARELLE IN SALSA DI ALICI

SHAVED CHICORY SALAD, ANCHOVY & LEMON DRESSING

CAVOLO NERO AGLIO OLIO E PEPERONCINO

KALE, GARLIC, OLIVE OIL, CHILLI

DESSERT

CASTAGNOLE, FRIED ROMAN DOUGHNUTS, RED APPLE
SORBET

2024 Vietti Moscato d'Asti, Piedmont IT