

Menù

Chef's welcome

Franciacorta Saten "61" DOCG Berlucchi

Rome

Roman artichoke, pecorino cheese, parsley
and fine black truffle perlage

Vermentino di Sardegna "Tuvaoes" DOC 2023 Cherchi

Budapest

Blue lobster goulash cooked at low temperature,
caviar and palinka marinated peach

Soave Classico "Calvarino" DOC 2022 Pieropan

Naples

Gragnano spaghetti pasta, salicornia clams
and mullet roe

Sauvignon Collio "Ronco delle Mele" DOC 2022 Venica & Venica

Turin

Seared sea bass, red martini gel,
ginger eggplant caviar and basil cream

Cerasuolo d'Abruzzo DOP 2022 AZ. Agr. Tiberio

Bologna

Tortellini in Palazzo di Varignana saffron broth
and Vargnano EVO oil

Passito di Pantelleria DOC "Ben Rye" 2019 Donnafugata

Petite pâtisserie