

A GOURMET SKY-HIGH ITALIAN DINNER

INR 18000 ++ for two

CANAPÉ

Goat Cheese Parcel (V)
Truffle Choux (V)

OR

Cured Salmon
Lobster Rilette, Beluga Caviar

ANTI PASTI

La Caprese (V)
(Heirloom Tomato, Burrata
Mozzarella, Fresh Basil, Gold Leaf)

ZUPPE

Ribollita (V)
(Seasonal Vegetables, Cannellini Beans,
Black Kale, Ciabatta)

OR

Zuppa Di Pesce Pugliese
(Pugliese Seafood Stew with Andaman
Prawns, New Zealand Green-lipped
Mussels and Cuttlefish)

PRIMI PIATTI

Tagliatelle Al Tartufo (V)
(Tagliatelle, Norcia Black Truffle, Apennines
Pecorino Cheese Sauce)

OR

Ravioli Granola
(Crab Ravioli, Salmon Roe, Champagne
Cream Sauce)

Served with Sorbetto Al Limoncello

SECONDI PIATTI

Polenta Con Funghi (V)
(Polenta, Wild Mushrooms, Black Truffle,
Aged Parmesan, Porcini Aioli)

OR

Agnello
(Grass-fed New Zealand Rack of Lamb,
Golden Raisins, Almond Couscous,
Fresh Mint)

DOLCE

Campania Limoncello Torta Caprese (e)

I Formaggi (e)
(Italian Cheeses, Homemade Jam, Truffle Honey, Pan Brioche)

Piccola Pasticceria Con Caffè