



## **Bar Tatar**

### **Beef**

Beef | Pane carasau | Parmesan Cheese

### **Fish**

Prawn Cracker | Cucumber | Wasabi

### **Gambaretti**

Melon | Grapefruit | Espelette Pepper

### **Tomato**

Pecorino Cheese | Smoked Almond | Sun-dried tomato | Olive oil extra vergine

### **Oyster**

Fingerlimes | Macadamia | Ponzu

**Add-on Caviar 10g**

## **Starter**

### **Sardine**

Oregano | Prickly pear chutney | Fried garlic

### **Burrata**

Sardinian olives | Baked zucchini blossom | tomato vinegar

### **Caesar Salad**

Truffle | Parmesan Cheese | Fried anchovies | Guanciale



## First Course

### Orzotto

Buckwheat | Saffron | onsen-egg

### Papada

Radish | Smoked Eel | Candied ginger | Panch phoron | Grated horseradish

### Melanzane

Eggplant | Miso | Bufala di campana | Korean bbq

### Pulpo

Sea fennel | Fregola sarda | Nduja

## Main Course

### Lamb

Gremolata | Lardo polenta dumplings | Roasted pine nuts | Broccoletto

### Lobster

Fennel | Orange/ Bbq | Cilantro

### Porceddu

Crispy suckling pig | Pear | Cinnamon | Gnocchi | Chicory

### Seabass

Langoustine | tomato sugo | Puffed saffron rice | Smoked green asparagus



## **Dessert**

### **Coconut**

White chocolate | Basil | Candied Lemons

### **Dulce de leche**

Dulce chocolate ganache | Coffee | Mascarpone | Passionfruit sorbet

### **Almonds and honey**

Ragout of citrus fruits | Honey meringue | Roasted almonds

### **fruits fruits fruits**

Seasonal fruits