

2024 Spring Menu

Evening Tasting Session

IL BENVENUTO (P)

A welcome from Chef Valentina Aviotti

2020 Alta Langa DOCG "Millesimato" - Del Tetto

2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

LA SCAROLA LIQUIDA

Liquid escarole/stracciatella/nduja

2022 Passerina IGP "Colle Cavalieri" - Cantina Tollo

2020 Pinot Bianco St. Valentin DOC "Weissburgunder" - St Michael Appan

LA TARTARE

Beef/mustard/filo pastry cannolo

2022 Ruche' DOCG "Na Vota" - Cantine Santagata

2015 Langhe DOC "Quatr Nas" - Rocche Dei Manzoni

LA LASAGNA

Tradition and memories

2020 Barbera D'Alba DOC "Vallone - Cantina Taliano

2018 Barbaresco DOCG "Asili Riserva" - Ca' Del Baio

IL TONNO (P, GF)

Saku tuna/pistachio/mojito/strawberry

2022 Pelaverga "Divicaroli" - Cascina Melognis

2020 Bolgheri DOC "Cont'Ugo" - Antinori

L'AGNELLO (GF)

Lamb/pancetta/hazelnut/PDO Pecorino/Chantenay/mint

2020 Barbera Superiore DOCG Nizza "Le Nicchie" - La Gironda

2019 Bolgheri Superiore DOC "Argentiera" - Tenuta Argentiera

IL FORMAGGIO (optional, +£15) (V)

A Selection of Italian PDO cheeses

2019 DOCG Nebbiolo "Autin d'Madama" (+£9) / 2020 Baratuciat "Gesia Veja" (+£9)

2018 Barolo DOCG "Rocche" (+£17) / 2022 Gavi dei Gavi "Black Label" (+£13)

IL DOLCE (V)

Pistachio 3.0

Passito "Quattronomi" - Poderi Cellario

Barolo Chinato "Montezemolo" - Montezemolo

£90 per person

Classic collection wine flight: £50

Premium collection wine flight: £95

NOTES FOR OUR GUESTS

Chef Valentina Aviotti's dishes are designed and executed in a complete way and represent her own personal culinary expression, therefore please be aware that we do not accommodate any personal alteration of the dishes in our menu, apart from any pre-agreed intolerances or allergies.

We don't offer a vegan menu.

Please inform us of any allergies or intolerances with 1 week notice minimum.

2024 Spring Menu

Evening Tasting Session
Chef's Vegetarian Choices

IL BENVENUTO

A welcome from Chef Valentina Aviotti

2020 Alta Langa DOCG "Millesimato" - Del Tetto

2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

LA SCAROLA LIQUIDA (GF)

Liquid escarole/stracciatella/Porcini

2022 Passerina IGP "Colle Cavalieri" - Cantina Tollo

2020 Pinot Bianco St. Valentin DOC "Weissburgunder" - St Michael Appan

LA TARTARE

Beetroot/mustard/filo pastry cannolo

2021 Dolcetto DOC "Lodoli" - Ca' del Baio

2020 Bolgheri DOC "Cont'Ugo" - Antinori

LA LASAGNA

Tradition and memories

2018 Bianco di Torgiano DOC "Villa Il Pino" - Lungarotti

2022 Gewurtztraminer "Joseph" - Hofstetter

II RISOTTO (GF)

PDO Pecorino/edamame/pollen

2022 Gavi di Gavi "Valentino" - La Scolca

2022 Gavi di Gavi "Black Label" - La Scolca

II FLAN (GF)

Asparagus/mint/Chantenay

2022 Chardonnay "Bramito della Sala" - Antinori

2018 Chardonnay "Cervaro della Sala" - Antinori

IL FORMAGGIO (optional, +£15)

A Selection of Italian PDO cheeses

2019 DOCG Nebbiolo "Autin d'Madama" (+£9) / 2020 Baratuciat "Gesia Veja" (+£9)

2018 Barolo DOCG "Rocche" (+£17) / 2022 Gavi dei Gavi "Black Label" (+£13)

IL DOLCE

Pistachio 3.0

Passito "Quattronomi" - Poderi Cellario

Barolo Chinato "Montezemolo" - Montezemolo

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2024 Spring Menu

Evening Tasting Session
Chef's Gluten-Free Choices

IL BENVENUTO (P)

A welcome from Chef Valentina Aviotti

2020 Alta Langa DOCG "Millesimato" - Del Tetto

2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

LA SCAROLA LIQUIDA (P)

Liquid escarole/stracciatella/caviar

2022 Passerina IGP "Colle Cavalieri" - Cantina Tollo

2020 Pinot Bianco St. Valentin DOC "Weissburgunder" - St Michael Appan

LA TARTARE

Beef/mustard/puffed quinoa

2022 Ruche' DOCG "Na Vota" - Cantine Santagata

2015 Langhe DOC "Quatr Nas" - Rocche Dei Manzoni

II RISOTTO (V)

PDO Pecorino/edamame/pollen

2022 Gavi di Gavi "Valentino" - La Scolca

2022 Gavi di Gavi "Black Label" - La Scolca

IL TONNO (P)

Saku tuna/pistachio/mojito/strawberry

2022 Pelaverga "Divicaroli" - Cascina Melognis

2020 Bolgheri DOC "Cont'Ugo" - Antinori

L'AGNELLO (GF)

Lamb/pancetta/hazelnut/PDO Pecorino/Chantenay/mint

2020 Barbera Superiore DOCG Nizza "Le Nicchie" - La Gironda

2019 Bolgheri Superiore DOC "Argentiera" - Tenuta Argentiera

IL FORMAGGIO (optional, +£15) (V)

A Selection of Italian PDO cheeses

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IL DOLCE (V)

Pistachio 3.0

Passito "Quattronomi" - Poderi Cellario

Barolo Chinato "Montezemolo" - Montezemolo

£90 per person

Classic collection wine flight: £50

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2024 Spring Menu

Lunch Reduced Tasting Session

IL BENVENUTO (P)

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2020 Alta Langa DOCG "Millesimato" - Del Tetto

2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

LA SCAROLA LIQUIDA

Liquid escarole/stracciatella/nduja

2022 Passerina IGP "Colle Cavalieri" - Cantina Tollo

2020 Pinot Bianco St. Valentin DOC "Weissburgunder" - St Michael Appan

LA LASAGNA

Tradition and memories

2020 Barbera D'Alba DOC "Vallone - Cantina Taliano

2018 Barbaresco DOCG "Asili Riserva" - Ca' Del Baio

IL FORMAGGIO (optional, +£15) (V)

A Selection of Italian PDO cheeses

2019 DOCG Nebbiolo "Autin d'Madama" (+£9) / 2020 Baratuciat "Gesia Veja" (+£9)

2018 Barolo DOCG "Rocche" (+£17) / 2022 Gavi dei Gavi "Black Label" (+£13)

IL DOLCE (V)

Pistachio 3.0

Passito "Quattronomi" - Poderi Cellario

Barolo Chinato "Montezemolo" - Montezemolo

£35 per person

Classic collection wine flight: £30

Premium collection wine flight: £50

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2024 Spring Menu

Lunch Reduced Tasting Session
Chef's Vegetarian Choices

IL BENVENUTO

A welcome from Chef Valentina Aviotti

2020 Alta Langa DOCG "Millesimato" - Del Tetto

2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

LA SCAROLA LIQUIDA (GF)

Liquid escarole/stracciatella/Porcini

2022 Passerina IGP "Colle Cavalieri" - Cantina Tollo

2020 Pinot Bianco St. Valentin DOC "Weissburgunder" - St Michael Appan

LA LASAGNA

Tradition and memories

2018 Bianco di Torgiano DOC "Villa Il Pino" - Lungarotti

2021 Fiano "Bocca di Lupo" - Tormaresca

IL FORMAGGIO (optional, +£15)

A Selection of Italian PDO cheeses

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Chef's Gluten-Free Choices

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Liquid escarole/stracciatella/nduja

2022 Passerina IGP "Colle Cavalieri" - Cantina Tollo

2020 Pinot Bianco St. Valentin DOC "Weissburgunder" - St Michael Appan

II RISOTTO (V)

PDO Pecorino/edamame/pollen

2022 Gavi di Gavi "Valentino" - La Scolca

2022 Gavi di Gavi "Black Label" - La Scolca

IL FORMAGGIO (optional, +£15) (V)

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