

FIRST COURSE*choice of:***ZUPPA***celery root & parsnip soup with
truffle essence foam / vegan version available***CRUDO***rainbow trout, mustard crème fraîche,
pickled heirloom carrots, dill oil***INSALATA D'IVANA***shaved brussels sprouts, king oyster mushrooms,
hazelnuts, pickled honey mushrooms, ricotta
salata, truffle vinaigrette / vegan version available* 🌱**GAMBERI FRITTI***squid ink battered lightly fried, BC striped prawns
with spicy aioli***SECOND COURSE***choice of:***PESCE***grilled branzino, baby new potatoes,
white anchovy, romesco* 🌱**BUCATINI***pomodoro, house made stracciatella,
shaved Bottarga***MELANZANE***roasted eggplant, pomodoro fregola, spinach,
pangrattato* 🌱**RISOTTO***carnaroli risotto with roasted brussel sprouts,
charred cipollini onions, pecorino
/ vegan version available***AGNOLOTTI***porcini agnolotti, roasted chanterelle, butter,
chive, pecorino
/ vegan version available***THIRD COURSE***choice of:***POLENTA CAKE***with citrus, amaretto compote***AFFOGATO***hazelnut gelato, espresso, crumbled hazelnut,
ladyfingers* 🌱**FORMAGGIO***Italian cheese with citrus peel marmalade***SORBET***dairy-free raspberry sorbet* 🌱