


NATIONAL DAY 2022

THREE COURSES... 98 per person



 Lacto-Ovo Vegetarian  **opt** L/O Vegetarian Option  Gluten-free  Keto-Friendly



FIRST

BLACK FIG & ANCIENT GRAIN SALAD  Bulgur Wheat, Freekeh, Feta, Pistachio, Pomegranate, Mint

QUINOA "FALAFEL"   Hummus, White Cabbage Slaw, Pomegranate, Za'atar



BURRATA    Grilled Yellow Peach, Basil Pesto, Salted Pine Nut

SCALLOP & HAMACHI TARTARE   Ajo Blanco, Marcona Almonds, Pickled Grape, Avruga Caviar



FREMANTLE OCTOPUS   "Alla Siciliana", Stracciatella, Green Olive, Caper Leaf, Basil



BEEF TARTARE  **opt**  **opt** Colatura di Alici, Amalfi Lemon, Chive, Toasted Sourdough


SECOND


SPICED LENTIL FRITTER   Tahini, Red Cabbage, Barberries, Vegan Aioli

CORN AGNOLOTTI  Goat Cheese, Charred Kernels, Parmigiano Reggiano, Winter Truffle

FJORD TROUT   Crushed Artichokes, Arugula, Black Olive, Red Pepper Sabayon

BLACK COD   **opt** Celeriac Purée, Clams, Barba dei Frati, Champagne Beurre Blanc

CHICKEN BREAST  Creamy Polenta, Sun-dried Tomato, Green Olive, Thyme Jus

IBERICO PORK CHOP  280g Eggplant & Tomato Purée, Chorizo, Rosemary Pork Jus

BEEF TENDERLOIN **supp +8** 200g Grain Fed, Maitake Mushroom, Red Wine Shallot Jam, Crispy Leeks, Black Pepper Jus



FROM THE GRILL TO SHARE FOR 2




AUSTRALIAN F1 WAGYU "CÔTE DE BŒUF" **supp +45 per person** 1.1kg MBS 6/7, served with Grilled Asparagus

MOROCCAN LAMB CHOPS **supp +10 per person** 800g Green Chermoula, Pomegranate Relish, Cauliflower Couscous

OPTIONAL SIDE DISHES

POTATO HASH  **opt**  Crème Fraîche, Bottarga, Chive 18

GRILLED ASPARAGUS   "Sauce Choron", Tomato Hollandaise 18

CHOPPED GREEK SALAD    Cucumber, Tomato, Red Pepper, Oregano, Feta 14

THIRD

STICKY FIG CAKE Whiskey Butterscotch Sauce, Vanilla Ice Cream, Cardamom Tuile

DARK CHOCOLATE & CARAMEL TORTE 70% Guanaja Chocolate, Black Cherry Compote, Mascarpone Gelato

DULCE DE LECHE FLAN Strawberry, Salted Almond, Amaretto, Rosemary

EXECUTIVE CHEF **OLIVER HYDE**

GENERAL MANAGER **DANIELE TORDI**