





SHARING MENU

*homemade bread selection served with olive oil and aged balsamic vinegar from Modena*

STARTERS

Beef Carpaccio

*sliced Wagyu beef / shaved Parmigiano Reggiano / toasted hazelnuts / wild rocket / dark chocolate*

Caprese Salad (v)

*burrata / heirloom tomatoes / puff pastry / cucumber and basil jus*

PASTA

Gnocchetti sardi (v)

*homemade egg pasta / saffron / porcini mushrooms / white truffle and stracchino mousse / pine nuts*

Tagliatelle

*homemade egg tagliatelle / slow cooked Wagyu beef cheek ragu / eggplant / Sardinian pecorino*

MAINS

Agnello

*slow cooked Margra Lamb shoulder / smoked sweet potato puree / fig vincotto jus*

Market fish of the day

*grilled fish of the day / green vegetables / green peas mousse / coratina extra virgin olive oil*

SIDES

Mixed Leaf Salad (v)

Roasted Potatoes (v)

DESSERT

Chocolate tart

*rocher mousse / hazelnut crumbs / white shaved chocolate / vanilla gelato*