

MARCHE E ABRUZZO A TAVOLA

6 courses \$99 | Paired Wines \$159

polpettine di baccala - marche
baccala & nutmeg croquettes

cozze gratinate - abruzzo
mussels | tomato | pecorino | breadcrumbs

spaghetti mare e monti - marche
porcini mushroom | wild mushroom | cherry tomato |
cuttlefish | chilli

castrato arrostito in umido - marche
lamb cutlet | lardo | rosemary | plum tomato

medaglioni ala rossini - marche
beef medallion | marsala wine | proscitto crudo |
gruyere cheese | potato | black truffle

cagglunitti - abruzzo
sweet ravioli | chestnut | candied fruit | almond |
lemon zest