

THE BEST IN THE WORLD

Champagne Grand Cru Blanc de Blancs Cart Or, Claude Cazals

Chassagne-Montrachet 2015, Jean-Philippe Fichet

Clos de la Roche Grand Cru 2016, Pierre Amiot

Pinot Nero Crinale 2000, Fausto Andi

Brunello di Montalcino 2012, Biondi Santi

Sassicaia 1998

Ornellaia 2006

Masseto 2005

Château Sociando Mallet 1989

Château Lynch-Bages 1988

Cheval Blanc 1986

Barolo Riserva Pernanno 2012, Fratelli Sobrero

Barolo Riserva San Bernardo 2010, Palladino

Barolo Prapò 2004, Schiavenza

Barbaresco 2013, Gaja

Malvasia delle Lipari 2016, Caravaglio

**SELECTION OF GOURMET PLATES FROM OUR DELI**

**Buffalo ricotta with:**

*Lemon, mandarin, orange marmelade and red onions chutney*

**Buffalo mozzarella with 4 tomatoes**

*Pacchetella, d'Aragone, Paglione, capuliano Vulcano*

**Burrata with**

*Pesto from Pra, capers pesto, spanish anchovies, bottarga*

**Goat cheese in ashes**

**Codfish tartare, Balik salmon,**

**3 sea scallops with 3 butters from Bordier butter**

**Pizza bianca and pesto**

**Tunfish**

*Red tunafish Vulcano, buzzoanaglia, grilled with caponata*

**Fettuccine cacio e pepe**

**Gnocchi Janas nduja, ricotta and mint**

**Three meatballs**

*Beef, pork and lamb*

**Selection of cured meats and cheeses from our Deli**

*Prosciutto Galiziano, Bresaola, Cecina de Leom*

*Capocollo of black pork from Monti Nebrodi, Speck La Bazza*

*Salame of Cinta Senese*

*Mimolette, 16 months, Stravecchio rosso di Mandola 24 months,*

*Comtè from Jura 32 months, Parmigiano Reggiano 36 months*

**Dessert**

*Cannolo ricotta, tomatoes and basil, tiramisu and fresh ricotta mousse*

**Chef TOMMASO FRATINI**