Festive season



Christmas lunch

25TH DECEMBER

Eggy egg into the egg

Cuttlefish

smoked with myrtle from Sant'llario, 'nduja oil, cardoncelli mushroom, squid ink sauce

Risotto

classic Carnaroli Riserva San Massimo, Tonka bean, Free range guinea fowl ragout, Lumassina reduction

Tortelli

Stuffed with Santa Margherita prawns, quarantina potatoes purèe, shellfish reduction, fresh spring onion and terragon,

Lamb

slow cooked Valfontanabuona lamb, pumpkin and amaretti flan, fruit mostarda, Madeira sauce, wild thyme

Sorbet

Mango and raspberry

Semifreddo

three chocolate, hazelnut and torroncino crumble, mandarin foam

Pandolce

Traditional Genoese pandolce with its sauce

Selection of dried fruits

Water, coffee, petits fours

110 per person

Wine not included, wine pairing curated by our Sommelier - 30 per person

Children up to 12 with dedicated menu - 60





For enquires and reservations

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