

'Gran Tour'

Scarlet Prawn, Rose Vinaigrette, Cherry Tomato, Barley, Parsley

Octopus, Celery, Potato, Pantelleria Capers, Shallot

Saffron Taglierini, Crustacean, King Fish Pancetta

Quail, Liver, Farro Radicchio, Blueberry

Wagyu Rump Cap, Dark Beer, Marrow, Onion, Parmigiano

Chocolate Soufflé, Hazelnut, Grains of Paradise

Gran Tour Menu 180

Classic Wine Pairing 130

Premium Wine Pairing 190

Menu

Insalata di Mare, Seafood, Tomato, Mozzarella, Basil

Rabbit, Sweetbread Terrine, Rosemary, Pickled Onion

Asparagus, Bitto, Olive, Fermented Garlic, Minutina

Scallop, Urchin Butter, Broad Bean, Coffee

San Massimo Carnaroli Risotto, Salsiccia Bra, Chicory

Pumpkin Taglierini, Zucchini Flower, Pepper, Taragon

Ravioli, Lemon, Smoked Ricotta, Chicken Sugo

Corzetti, Pancetta, Cuttlefish, Tripe Ragu

Cod, Lemon Leaves, Nettle, Wheat Berry, Burnt Onion, Celeriac

Great Ocean Duck, Sprouts, Sugo, Polenta, Mustard Fruit, Rhubarb

Veal Cheek, Tendons, Borlotti, Abalone, Carciofi

Lamb Cutlet, Nepitella, Cannellini, Mustard Zabaglione, Peas

Mandarin, Campari, White Chocolate

Latte, Buttermilk Panna Cotta, Caramel

Monte Bianco, Chestnut, Vanilla, Rum

Chocolate Soufflé, Hazelnut Praline, Grains of Paradise

Select Three Courses 150

Additional Course 25

*Ve/oce* lunch, any two Courses  
with bottomless Capi water 65