

E&C.

SERVES

SAN DOMENICO

BEETROOT CARPACCIO 

VEGETABLE MAYONNAISE, NUTS

OR

OYSTER

CELERIAC & BROWN BUTTER BROTH

****CA'DEI FRATI, CUVÉE DEL FRATI, LUGANA METODO CLASSICO BRUT, LOMBARDY NV**



FRESH ASPARAGUS 

EGG POWDER, SOYA MOUSSELINE

OR

MARINATED HAMACHI

FRESH VEGETABLE, YUZU GEL

MASTROBERARDINO, FALANGHINA DEL SANNIO, CAMPANIA 2021



WARM MUSHROOM SALAD 

VERMOUTH REDUCTION, BLACK TRUFFLE

OR

FRIED SHRIMP

CORN FLAKES SKIN, SPINACH, SOYA MOUSSELINE

****ALOIS, LAGEDER, PINOT GRIGIO, ALTO ADIGE, 2022**



GREEN PEA SOUP 

SOFT CHEESE MOUSSE, CHERRY TOMATO, CRISPY BREAD

VALLE REALE, CERASUOLO'D ABRUZZO, ABRUZZO, 2021



UOVO IN RAVIOLO "SAN DOMENICO"

PARMIGIANO REGGIANO, BLACK TRUFFLE (V)

PEDERZANA, CANTO LIBERO LAMBRUSCO, GRASPAROSSA DI CASTELVETRO, EMILIA ROMAGNA 2019



GRILLED ARTICHOKE 

ARTICHOKE ZABAIONE

OR

PAN FRIED SEA BASS

GRILLED ARTICHOKE, ARTICHOKE ZABAIONE

OR

VEAL TENDERLOIN

SUNFLOWER SEED CREAM, ROASTED ASPARAGUS

****TRE MONTI, CAMPO DI MEZZO, ROMAGNA SANGIOVESE, EMILIA ROMAGNA 2021**



CHOCOLATE CAKE

****ANITA GARIBALDI, MARSALA SUPERIORE AMBRA DOLCE, SICILY 2012**

988/PER PERSON

ELEVATE YOUR EXPERIENCE WITH OUR SOMMELIER'S WINE PAIRING

**** FOUR-GLASS PAIRING 320/PER PERSON**

SEVEN-GLASS PAIRING 450/PER PERSON

 **VEGETARIAN**

