

Enoteca Classic Degustation Menu

Vitello Tonnato

Black Ink Capuccino

Onion cooked in the salt filled with braised quails

Spaghetti Verrigini in tomatoes water, burrata cheese

Tortelloni filled with pigeon gravy on roasted pigeon breast

Choice of Fish

Beef Shank braised in red wine with celery roots

Dessert

Enjoy our classic dishes in

4 courses 1,700 ++

5 courses 1,990 ++

7 courses 2,900 ++

In the degustation menu the portions size are half than A La

Carte

The menu is available only for the entire Table

All the dishes have to be the same for the entire Table