

Celebrate the Harvest

GOURGERES CON TARTUFO

Choux pastry filled with mornay sauce,
fall black truffles and Parmigiano Reggiano

Wine Pairing



SPAGHETTI DI ZUCCHINI CON STRACCIATELLA E GAMBARETTI ROSSI

Late harvest zucchini spaghetti, pistou,
home-made stracciatella, Atlantic red shrimps

Wine Pairing



PORCINI RISOTTO

Arborio, porcini mushrooms, truffle oil,
crispy Grana Padano, green herb oil

Wine Pairing



PUMPKIN VELOUTATO

Creamy pumpkin soup, homemade crème fraiche
with pumpkin seeds, paprika oil, crostini

Wine Pairing



LAMB TRIO

Roasted lamb loin, grilled lamb chops with late summer
herb marinate and slow cooked lamb shank baton,
thousand layer potato, brown butter heritage carrots
and caramelized onion purée.

Wine Pairing



SCHIACCIATA CON L'UVA

Traditional sweet flatbread with late harvest grapes,
zabaglione, limonata sorbet

Wine Pairing

Buon Appetito

Chef Massimo Capra

