



CHRISTMAS DINNER

ANTIPASTI *choice of*

INSALATA

Italian chicories, pears, gouda, apple-mustard vinaigrette

ZUPPA

chestnut and pear soup, matsutake mushroom, goat cheese

POLENTA

wild mushroom ragù, robiola cheese, black truffle + 10

RICCIOLA

amberjack, Ligurian olivada, finger lime, crispy basil

PASTA *choice of*

BUSIATE

trumpet mushrooms, leeks, black truffle

CAVATELLI

Montauk red prawns, rosemary oil, mollica

TORTELLINI

classic meat filled raviolini, Parmigiano Reggiano

RISOTTO

aged acquarello, red prawn, sepia, coral butter

SECONDI *choice of*

IPPOGLOSSO

halibut, Bang Island mussels, potato and leek sauce

ASTICE

Maine lobster, hen of the woods, parsnip, lobster coral crocchettes

ANATRA

Long Island duck breast, prunes, foie gras, duck jus

AGNELLO

lamb chops, braised lamb neck, potato puree, lamb jus

DOLCI *choice of*

DELIZIE AL LIMONE

citrus sponge, limoncello, basil chantilly

TARTALETTA

ricotta tart, baked pear, sicilian pistachio

CIOCCOLATO

Parre 68% dark chocolate mousse, piedmont hazelnuts, caramel

FORESTA BIANCA

chestnut cream, vanilla, cassis

All menus are subject to slight change.