

your menu

CHEF

Filippo Orsini

Entrees:

Crudo imperiale: Oysters, Tuna/Kingfish sashimi,
orange segments, shaved fennel GF, DF

Vanella Burrata, black truffle V, GF

Mains:

Reginette al Pesto, Ligurian pasta, homemade pesto,
green beans, potato VEG

Market Fish fillet, cherry tomatoes, Taggiasca olives,
fried capers GF, DF

Dessert:

Italian Pannacotta, crumble VEG

Extras:

Champagne
Rose Boquet

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN

love food experiences