



## MENU 1

- Entrée:
  - Curry and Pink Prawn Tacos
  - Sponge, Fermented Shallot and Sea Urchin
  - Shropshire Cheese and Elderflower Macarons
  
- Red Prawn, Aronia, Plum and Bitters
  
- Cannellone Pasta, “Stanco” Cheese, Maidenstears and Nuts
  
- Small Pastries:
  - Pistachio and Lemon Financiers
  - Dark Chocolate Éclair
  - “Millefiori” Jelly

## MENU 2

- Entrée:
  - Curry and Pink Prawn Tacos
  - Sponge, Fermented Shallot and Sea Urchin
  - Shropshire Cheese and Elderflower Macarons
  
- King Prawn, Peanuts, Roasted Lettuce and Liquorice
  
- Cappello del Prete Pasta stuffed with Milk, Sea Urchin, Yolk and Truffle
  
- Small Pastries:
  - Pistachio and Lemon Financiers
  - Dark Chocolate Éclair
  - “Millefiori” Jelly

## MENU 3

- Entrée:
  - Curry and Pink Prawn Tacos
  - Sponge, Fermented Shallot and Sea Urchin
  - Shropshire Cheese and Elderflower Macarons
- Cuttlefish, Peas, Black Shallot and Angostura Bitters
- Agnolotti Pasta stuffed with “Bagoss” Cheese, Shrimps and Samphire
- Small Pastries:
  - Pistachio and Lemon Financiers
  - Dark Chocolate Éclair
  - “Millefiori” Jelly

## MENU 4

- Entrée:
  - Curry and Pink Prawn Tacos
  - Sponge, Fermented Shallot and Sea Urchin
  - Shropshire Cheese and Elderflower Macarons
- Artichoke, “Gran Cru di Grotta” Cheese, Ramson Capers, Laurel and Wild Herbs
- Rice, Hare, Smoked Butter and Juniper
- Small Pastries:
  - Pistachio and Lemon Financiers
  - Dark Chocolate Éclair
  - “Millefiori” Jelly

*\*menus are to be considered for the whole table*

*\*\*menus are only valid for Monday and Friday lunches, reservation is mandatory*

*\*\*\*each menu has a price of € 50 per person, drinks and wines excluded, cover charge included*

*\*\*\*\*inform the staff any allergies and/or intolerances when booking*