



Nutrirsi d'Arte

180.00

DRIPPING DI GAMBERI

Red prawns from Mazara del Vallo, orange, sweet-sour onion praline

ESCARGOT MATISSE

Vegetable mosaic, LUMARoè snails, bear garlic, Umami fermented garlic, herbs and wild flowers

GRANDE ROSSO

Risotto cooked in tomato water, grilled butter, black olive oil and fresh oregano

ANGUILLA VELATA

Eel cooked in yakitori, herb butter, Pantelleria sultanas in Vermouth di Torino, veil of Lardo di Colonnata

PANNA COTTA MONDRIAN

Bourbon vanilla panna cotta, hazelnut crêpes flakes, strawberry foil, mango, blackcurrant and vanilla ice cream

Pairing of 4 glasses of wine

80.00

Same menu for all guests at the table