

Menù di Stagione



## ANTIPASTI

### **Fiori di zucca** (V, N, D) 110

Zucchini flowers, ricotta cheese, taggiasca olives

2021 *La Chablisienne Chablis La Pierrelée* 118  
Burgundy, France

### **Asparagi bianchi gratinati** (D, N) 120

White asparagus gratin, parmesan, pistachio

2023 *Rapaura Spring Reserve Sauvignon Blanc* 78  
Marlborough, New Zealand

### **Insalata di granchio** (S) 180

Crab salad, vegetables, fresh chilly, tomato gazpacho

2023 *Kaltern Pinot Grigio* 98  
Trentino-Alto Adige, Italy

## PASTA

### **Linguine alla Nerano** (D, G) 95

Linguine, zucchini, provolone cheese

2022 *Gaja Rossj-Bass Langhe* 350  
Piedmont, Italy

### **Pappa al pomodoro & calamaretti** (S, M, G) 135

Tuscan tomato soup, baby squid, bread crumbs

2023 *Castello di Tassarolo Spinola Gavi* 108  
Piedmont, Italy

### **Tagliatelle scampi & datterino giallo** (G, S) 195

Homemade tagliatelle, langoustine tartare, yellow datterino sauce

2021 *Vietti Perbacco Langhe Nebbiolo* 118  
Piedmont, Italy

## SECONDI

### **Pescato del giorno** (F) 195

Catch of the day

2017 *Joseph Faiveley Volnay 1er Cru Santenots* 350  
Burgundy, France

(D) Dairy (F) Fish (G) Gluten (N) Nuts (S) Shellfish (V) Vegetarian

ALL PRICES ARE INDICATED IN AED & ARE INCLUSIVE OF 7% MUNICIPALITY FEE & 10% SERVICE CHARGE & 5% VALUE-ADDED TAX

