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# WELCOME DRINK ACCOMPAGNATO DA PROSECCO CDSB

BIGNÉ DI RICOTTA
WITH CAVIAR AND SILVER PETALS

FLAMBÈ OYSTER
WITH GIN AND CRUNCHY GOLD DUST

TARTARE DI CHIANINA
WITH WHOLE-GRAIN MUSTARD ON GOLEN BREAD CHIPS

# ANTIPASTO

SEA BASS CARPACCIO

TYRRHENIAN SEA BASS CARPACCIO WITH MANDARIN,
PINK PEPPER AND EVO OIL FROM THE ESTATE

#### PRIMI PIATTI

SAFFRON AND PROSECCO RISOTTO WITH DUCK RAGU SCENTED WITH THYME

CRAB PACCHERI
PACCHERI WITH BLUE CRAB BISQUE AND LEMON ZEST

# SECONDO PIATTO

VENISON FILLET
IN A CRUST OF TUSCAN HERBS WITH SAUTÈED TRUNIP GREENS
AND RED BERRY JUS

### DESSERT

COGNAC BAVARESE
WITH ALMONDS AND DARK CHOCOLATE, HAZELNUT CRUMBLE
AND DIAMOND DUST

140€ PER PERSON WITH WINES, WATER AND COFFEE