

2024 Summer Menu

7-course Tasting Menu

IL BENVENUTO (P)

A welcome from Chef Valentina Aviotti

2020 Alta Langa DOCG "Millesimato" - Del Tetto

2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

LA TARTARE (GF)

Beef/horseradish/green apple/celery

2020 Nebbiolo DOC "Treanni" - Poderi Cellario

2015 Langhe DOC "Quatr Nas" - Rocche Dei Manzoni

I PLIN

Sea trout/orange/tomato/caviar

2018 Bianco di Torgiano DOC "Villa Il Pino" - Lungarotti

2020 Pinot Bianco St. Valentin DOC "Weissburgunder" - St Michael Appan

LA LASAGNA

Tradition and memories

2022 Ruche' DOCG "Na Vota" - Cantine Santagata

2018 Barbaresco DOCG "Asili Riserva" - Ca' Del Baio

IL MERLUZZO (P, GF)

Cod/passion fruit/aubergine/black olives

2022 Umbria IGT Chardonnay "Bramito della Sala" - Antinori

2018 Umbria IGT Chardonnay "Cervaro della Sala" = Antinori

L'AGNELLO (GF)

Lamb/pancetta/Chantenay carrot/green pea/kohlrabi

2020 Barbera Superiore DOCG Nizza "Le Nicchie" - La Gironda

2016 Barolo DOCG Riserva "Lazarito - Ettore Germano

IL FORMAGGIO (optional, +£15) (V)

A Selection of Italian PDO cheeses

2019 DOCG Nebbiolo "Autin d'Madama" (+£9) / 2020 Baratuciat "Gesia Veja" (+£9)

2018 Barolo DOCG "Rocche" (+£17) / 2022 Gavi dei Gavi "Black Label" (+£13)

IL DOLCE (V)

Honey/honeycomb/bee pollen

Passito "Quattronomi" - Poderi Cellario

2020 Umbria IGT "Muffato della Sala" - Antinori

£75 per person

Classic collection wine flight: £50

Premium collection wine flight: £95

NOTES FOR OUR GUESTS

Chef Valentina Aviotti's dishes are designed and executed in a complete way and represent her own personal culinary expression, therefore please be aware that we do not accommodate any personal alteration of the dishes in our menu, apart from any pre-agreed intolerances or allergies.

We don't offer a vegan menu.

Please inform us of any allergies or intolerances with 1 week notice minimum.

2024 Summer Menu

7-course Tasting Menu

Chef's Vegetarian Choices

IL BENVENUTO

A welcome from Chef Valentina Aviotti

2020 Alta Langa DOCG "Millesimato" - Del Tetto

2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

LA TARTARE

Beetroot/horseradish/quinoa

2021 Dolcetto DOC "Lodoli" - Ca' del Baio

2020 Bolgheri DOC "Cont'Ugo" - Antinori

IL CAVOLFIORE

Cauliflower three ways

2021 Piemonte Sauvignon DOC "L.Aquilone" - La Gironda

2021 Fiano Puglia IGT "Bocca di Lupo" - Tormaresca

LA LASAGNA

Tradition and memories

2018 Bianco di Torgiano DOC "Villa Il Pino" - Lungarotti

2022 Gewurtztraminer "Joseph" - Hofstetter

II RISOTTO (GF)

PDO Pecorino/edamame/pollen

2022 Gavi di Gavi "Valentino" - La Scolca

2022 Gavi di Gavi "Black Label" - La Scolca

II FLAN (GF)

Kohlrabi/Chantenay carrot/green pea

2022 Umbria IGT Chardonnay "Bramito della Sala" - Antinori

2018 Umbria IGT Chardonnay "Cervaro della Sala" - Antinori

IL FORMAGGIO (optional, +£15) (V)

A Selection of Italian PDO cheeses

2019 Nebbiolo DOCG "Autin d'Madama" (+£9) / 2020 Baratuciat "Gesia Veja" (+£9)

2018 Barolo DOCG "Rocche" (+£17) / 2022 Gavi dei Gavi "Black Label" (+£13)

IL DOLCE (V)

Honey/honeycomb/bee pollen

Passito "Quattronomi" - Poderi Cellario

2020 Umbria IGT "Muffato della Sala" - Antinori

£75 per person

Classic collection wine flight: £50

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7-course Tasting Menu
 Chef's Gluten-Free Choices

IL BENVENUTO (P)

A welcome from Chef Valentina Aviotti

2020 Alta Langa DOCG "Millesimato" - Del Tetto
 2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

LA TARTARE (GF)

Beef/horseradish/green apple/celery

2020 Nebbiolo DOC "Treanni" - Poderi Cellario
 2015 Langhe DOC "Quatr Nas" - Rocche Dei Manzoni

IL CAVOLFIORE

Cauliflower three ways

2021 Piemonte Sauvignon DOC "L.Aquilone" - La Gironda
 2021 Fiano Puglia IGT "Bocca di Lupo" - Tormaresca

II RISOTTO (V)

PDO Pecorino/edamame/pollen

2022 Gavi di Gavi DOCG "Valentino" - La Scolca
 2022 Gavi di Gavi DOCG "Black Label" - La Scolca

IL MERLUZZO (P, GF)

Cod/passion fruit/aubergine/black olives

2022 Umbria IGT Chardonnay "Bramito della Sala" - Antinori
 2018 Umbria IGT Chardonnay "Cervaro della Sala" - Antinori

L'AGNELLO (GF)

Lamb/pancetta/Chantenay carrot/green pea/kohlrabi

2020 Barbera Superiore DOCG Nizza "Le Nicchie" - La Gironda
 2016 Barolo DOCG Riserva "Lazzarito - Ettore Germano

IL FORMAGGIO (optional, +£15) (V)

A Selection of Italian PDO cheeses

2019 Nebbiolo DOCG "Autin d'Madama" (+£9) / 2020 Baratuciat "Gesia Veja" (+£9)
 2018 Barolo DOCG "Rocche" (+£17) / 2022 Gavi dei Gavi "Black Label" (+£13)

IL DOLCE (V)

Honey/honeycomb/bee pollen

Passito "Quattronomi" - Poderi Cellario
 2020 Umbria IGT "Muffato della Sala" - Antinori

£75 per person

Classic collection wine flight: £50

Premium collection wine flight: £95

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2024 Summer Menu

4-course Tasting Menu

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LA TARTARE (GF)

Beef/horseradish/green apple/celery

2020 Nebbiolo DOC "Treanni" - Poderi Cellario

2015 Langhe DOC "Quatr Nas" - Rocche Dei Manzoni

I PLIN

Sea trout/orange/tomato/caviar

2018 Bianco di Torgiano DOC "Villa Il Pino" - Lungarotti

2020 Pinot Bianco St. Valentin DOC "Weissburgunder" - St Michael Appan

IL FORMAGGIO (optional, +£15) (V)

A Selection of Italian PDO cheeses

2019 DOCG Nebbiolo "Autin d'Madama" (+£9) / 2020 Baratuciat "Gesia Veja" (+£9)

2018 Barolo DOCG "Rocche" (+£17) / 2022 Gavi dei Gavi "Black Label" (+£13)

IL DOLCE (V)

Honey/honeycomb/bee pollen

Passito "Quattronomi" - Poderi Cellario

2020 Umbria IGT "Muffato della Sala" - Antinori

£35 per person

Classic collection wine flight: £30

Premium collection wine flight: £50

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2024 Summer Menu

4-course Tasting Menu
Chef's Vegetarian Choices

IL BENVENUTO (P)

A welcome from Chef Valentina Aviotti

2020 Alta Langa DOCG "Millesimato" - Del Tetto

2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

LA TARTARE (GF)

Beetroot/horseradish/green apple/celery

2021 Dolcetto DOC "Lodoli" - Ca' del Baio

2020 Bolgheri DOC "Cont'Ugo" - Antinori

LA LASAGNA

Tradition and memories

2018 Bianco di Torgiano DOC "Villa Il Pino" - Lungarotti

2022 Gewurtztraminer "Joseph" - Hofstetter

IL FORMAGGIO (optional, +£15) (V)

A Selection of Italian PDO cheeses

2019 DOCG Nebbiolo "Autin d'Madama" (+£9) / 2020 Baratuciat "Gesia Veja" (+£9)

2018 Barolo DOCG "Rocche" (+£17) / 2022 Gavi dei Gavi "Black Label" (+£13)

IL DOLCE (V)

Honey/honeycomb/bee pollen

Passito "Quattonomi" - Poderi Cellario

2020 Umbria IGT "Muffato della Sala" - Antinori

£35 per person

Classic collection wine flight: £30

Premium collection wine flight: £50

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2024 Summer Menu

4-course Tasting Menu
Chef's Gluten-Free Choices

IL BENVENUTO (P)

A welcome from Chef Valentina Aviotti

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2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

LA TARTARE (GF)

Beef/horseradish/green apple/celery

2020 Nebbiolo DOC "Treanni" - Poderi Cellario

2015 Langhe DOC "Quatr Nas" - Rocche Dei Manzoni

II RISOTTO (V)

PDO Pecorino/edamame/pollen

2022 Gavi di Gavi DOCG "Valentino" - La Scolca

2022 Gavi di Gavi DOCG "Black Label" - La Scolca

IL FORMAGGIO (optional, +£15) (V)

A Selection of Italian PDO cheeses

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