



Tuesday 5th July 2022

Vincenzo GUARINO

LA TAVOLA ROSSA DEL CASTELLO DI POSTIGNANO • SELLANO | PERUGIA

IN PARTNERSHIP WITH LATTERIA SORRENTINA

Entrée

The aubergine... imagining Jackson Pollock

Aubergine cooked in oil with a dripping of yellow and red cherry tomato coulis, cream of Parmigiano Reggiano and basil, cream of Provola di Napoli cheese by Latteria Sorrentina



Di Sipio Brut Rosè metodo classico - Di Sipio

or

 *Ruinart Rosé AOC - Ruinart*

In un sol bottone.. like a gnocco alla sorrentina

Buttons of fresh pasta with a heart of Fiordilatte di Napoli cheese by Latteria Sorrentina on a cold soup of beefsteak tomato



Sylvaner Alto Adige DOC - Taschlerhof

Duck, fennel, pak-choi

Honey, powder of three peppers, cream of fennel and vanilla, roasted pak-choi



Campania Aglianico - Torricino

Ricotta e pera... always in my trips

Cream of Fuscella di Napoli cheese by Latteria Sorrentina, chocolate and mint mousse, pear sorbet and ginger



PEAR KISS | Vermouth, pear, orgeat and lemon

Euro 78,00 including wine pairings | Beverages, coffee and service not included

 90,00 Euro option with a glass of Ruinart Rosé AOC - Ruinart paired with the indicated course

Our mineral waters are S.Pellegrino and Acqua Panna - SPARKLING WATER: S.Pellegrino 0.75 Euro 4,00 | STILL WATER: Acqua Panna 0.75 Euro 4,00

Our coffees are by Lavazza - Espresso Euro 3,00 | Decaffeinated coffee Euro 3,00 | Cappuccino Euro 4,00 | Filter coffee Euro 5,00 | Cold Brew Euro 5,00

Service Euro 3,00

For Identità Golose Milano exclusive selection of Acqua Panna - S.Pellegrino waters, Lavazza coffee, Valrhona chocolate.

The information regarding the presence of substances or products causing allergies or intolerances, or home manufactured products from fresh raw materials exposed to a rapid freezing process in order to guarantee high standards of quality and safety can be provided by the staff and you can consult the relevant documentation that will be provided upon request.