

fernandõ.

Sashimi of Local Fish

Tomato, Lemongrass, Ginger, Coriander

BBQ Local Squid

Young Zucchini, Squid Jus, Seaweed Velouté

Ravioli di Radicchio Tardivo

Bertani Ripasso della Valpolicella, Taleggio, Walnut

Local Wild Fish

Leeks, Preserved Lemon, Capers, Kombu

Confit of Lamb from Ta'Zeppi Farm

Clam Chowder, Spinach, Parsley, Turnip

Roast Guinea Fowl

Spring vegetables, White onion, Wild mushroom Velouté

Venezuela Chocolate

Barley, Miso, Hazelnut

Local Strawberries

Sheep's Milk Ricotta, Black Sesame, Timut Pepper Cream

€85

Cinco Jotas 100% Ibérico Paleta €30

Cinco Jotas 100% Ibérico Jamón €45

Cheese Course €20