

S • E • N • J • A

Pre-Dinner Drinks and Canapés

Datteri Ripieni di Gorgonzola e Mandorle

Plump dates filled with creamy blue cheese and toasted almonds — a rich marriage of texture and indulgence.

Salmone Affumicato Norvegese con Crème Fraîche e Aneto

Silken Norwegian smoked salmon adorned with a dollop of crème fraîche and a sprig of dill — a perfect blend of the sea's finest and the garden's freshest.

Arancini al Nero di Seppia con Aioli Speziato

Crisp, deep-fried risotto balls infused with dramatic squid ink, accompanied by a creamy, spicy aioli — a sophisticated twist on a classic Italian favourite.

Spezzatino di Manzo a Bassa Temperatura con Capsicum e Funghi

60-degree sous-vide slow-cooked beef stew, enriched with sweet peppers and earthy fungi — yielding a texture so tender it melts effortlessly on the tongue.

Amuse-Bouche

Tartelletta di Barbabietola con Caprino Montato e Polvere di Pistacchi

A delicate crispy pastry filled with whipped chèvre, diced beetroot and a dusting of pistachio — a miniature masterpiece to celebrate artistry in a single bite.

Jermann Vino Ribolla Gialla 2022

Appetizer

Capesante Scottate su Purea di Piselli Verdi con Olio al Tartufo

Pan-seared Hokkaido scallops resting upon a silky green pea purée, finished with a delicate thread of aromatic truffle oil — a marriage of land and sea.

*Antinori Bramito della
Sala Umbria IGT
2023*



Middle Course

Ravioli all'Aragosta con Spuma di Zafferano, Scorza di Limone e Pepe Rosa

Hand-crafted parcels filled with rich, sweet North Atlantic lobster, enveloped in a creamy saffron foam, finished with a delicate touch of lemon zest and a dash of pink peppercorn.

La Bracesca Vino Nobile di Montepulciano DOCG 2021

Main Course (Choice of)

Agnello d'Australia in Crosta di Erbe con Jus al Vino Rosso, Purè di Patate all'Aglio e Cavoletti di Bruxelles Arrostiti

Herb-crusted rack of Murrayland Australian lamb, perfectly medium-rare, adorned with a rich red wine jus and complemented by velvety garlic mashed potato and crispy, oven-roasted brussels sprouts — a true embodiment of indulgence.

Or

Baccalà d'Argento del Mare di Barents glassato al Miso con Purea di Edamame, Asparagi alla Griglia e Schiuma di Timo al Limone

Flaky Norway's Barents Sea silver cod, glazed in a delicate miso marinade, resting upon a smooth edamame purée alongside grilled asparagus and a light, aromatic lemon-thyme foam — a masterpiece of texture and umami.

*Antinori Marchese Antinori Chianti Classico Riserva
DOCG 2020*

Dessert

Pavlova alla Rosa con Mousse di Frutti di Bosco e Frutta Fresca

A crispy meringue nest infused with the delicate essence of rose, filled with a light berry mousse and adorned with a riot of fresh strawberries, raspberries and blueberries — a sweet finale to a sophisticated journey.

Antinori Muffato della Sala Umbria IGT 2018

Coffee or Tea

To conclude the evening's gastronomic masterpiece — a rich Italian coffee or a delicate leaf tea, a perfect sip to reflect upon a night of indulgence.



MONOPOLE



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