



## ASPARAGI BIANCHI DI STAGIONE

A seasonal highlight to savour,  
celebrating white asparagus the Italian way.

<b>Asparagi e Vitello</b>	<b>28</b>
roasted asparagus salad, veal loin, brusca sauce, parmesan aioli	
<b>Risotto Asparagi Robiola e Noci</b>	<b>38</b>
carnaroli risotto, white asparagus, robiola fresh cheese, walnuts	
<b>Dentice e Asparagi</b>	<b>46</b>
seared red snapper, white & green asparagus, herbs beurre blanc	

## VINO IN BOTTIGLIA

### SPUMANTE

Ca' del Bosco Franciacorta Cuvée Prestige Edizione 45	N.V	Chardonnay Blend	Lombardia	<b>120</b>
Bellavista Franciacorta Brut Teatro Alla Scala	2020	Chardonnay Blend	Lombardia	<b>135</b>

### BIANCHI

Michele Chiarlo Le Madri Roero DOCG	2022	Arneis	Piemonte	<b>90</b>
Pieropan Calvarino Soave Classico DOC	2021	Garganega	Veneto	<b>135</b>

### ROSATO

Donnafugata Dolce & Gabbana Rosa DOC	2023	Nerello Mascalese Blend	Sicilia	<b>90</b>
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Menu items are seasonal and subject to rotation.

All prices are subject to 10% service charge and 9% goods & service tax.