New Year's Eve 2025

Sommelier Wine Paring 98pp
Free-flow Vintage Sparkling 79pp

Swordfish / avocado / roe / seaweed / fingerlime
Scallop / n'duja / guanciale / pangrattato
Prawn "Tod Mun" sandwich / Davidson plum / ice-plant

'Moneybag' / cotechino / white fungus / ponzu
Wagyu tartare / chiodini / duck yolk / nest of threads
Burrata / smoky babaganush / green tomatoes / crostini

Wagyu MB9 Eye Fillet / onion jam / jus / cafe de Paris
Rocket & Radicchio / nashi / walnuts / pecorino / anise myrtle dressing
Hand-cut chips / aioli

Letherwood honey / butterscotch / raspberry / manuka / bee pollen

A tavola nascono i ricordi.
Here's to new beginnings, good health, and many reasons to gather
Buon Anno

Bottarga