

MENU

STARTERS

MAIN COURSES

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PASTRY BAR

By Chef Gabriela Aguila
Giorella Ristorante

WELCOME APPETIZERS

Crispy chicken skin with caviar

By Chef Gabriele Boffa

Tongue in green sauce

By Chef Gabriele Boffa

Kumiai oyster with sunflower seed sauce

By Chef Gabriele Boffa

Pine nut hummus with tandoori masala

By Chef Paolo Della Corte

Glazed unagi with grape must, souvlaki, and chive tzatziki

By Chef Paolo Della Corte

PAIRING MENU

Totoaba, mussel cream, and pickled zucchini

By Chef Paolo Della Corte

Kampachi salad with hazelnut sauce and crispy taro

tagliatelle By Chef Gabriele Boffa

Fresh pasta with lemon butter, Akaebi tartare, and

caviar By Chef Paolo Della Corte

Duck with albufera sauce, apple purée, kale, and

black truffle By Chef Gabriele Boffa

Pistachio milk ice cream with nixtamalized corn

kernels By Chef Gabriele Boffa

Il Tartufo: Gianduaia, tonka bean, honey toffee, and

salted cacao By Chef Paolo Della Corte

Tiramisù. Mascarpone, coffee-soaked vanilla sponge, and cacao crunch.

Panna Cotta. Infused with tonka bean, raspberry, and Prosecco Rosato La Marca.

Bonet Piemontese. Made with caramelized cacao, amaretti cookies, and Amaretto Disaronno.

Cannoli. Filled with ricotta and orange gel.

Brutti ma Buoni. Crispy meringue filled with toasted hazelnuts.

Baci di Dama. With pistachio and Nutella fillings.