

APERITIVO	ANGELINA 'METODO CLASSICO DURELLO 2018	14	K A I S E K I M E N U
	BACCA PICCANTE FERMENTED BERRY, VODKA & HOT SAUCE	13	
	YUZUYU YUZU, SAKE, CINZANO & GINGER	13	
	BUTTERED DOWN TOKI, CAMPARI, ANTICA FORMULA & SOY BUTTER	10	
	YUZU FIZZ YUZU, GINGER & SODA (NON-ALCOHOLIC)	10	
	SAICHO HOJICHA SPARKLING TEA	7	
KAISEKI MENU	Thirteen dishes per person.	64	
ANTIPASTI	Oyster, Lychee & Red Currant Farinata, Wagyu & Sicilian Prawn Nori, Herbs & Root Vegetable		
CHAWANMUSHI	Rabbit, Chanterelle, Ikura & Chervil		
PANE	Rosemary & Nori Focaccia Grape, Pecorino & Celtuce		
CRUDO	Tuna, Cucumber & Paprika Caesar Salad		
PASTA	Pappardelle, Trombetta, Almond Dashi		
BINCHOTAN	Pluma, Peach Gremolata & Squid		
DOLCI	Sweetcorn Panna Cotta Mirabelle & Elderflower Black Sesame Caprese & Matcha		
WINE PAIRING	KAISEKI PAIRING Celebrating Italian indigenous grape varieties, artisan producers and lesser known fine wines from Piedmont to Sicily that complement the eclectic nature of our food and experience.	55	
	GRAND CLASSICI Geared towards the wine enthusiast, displaying rare and unique labels from prestigious producers. This gives the opportunity to taste some older vintages and harder to come by wines from Italy's rich and diverse landscape.	95	
	We have a black book available with our full drinks selection. Please notify your waiter if you have any allergies.		