

APERITIVO	ANGELINA 'METODO CLASSICO DURELLO 2018	15	K A I S E K I M E N U
	SHINJUKU ALBATROSS PINEAPPLE, MEZCAL, CINNAMON & CHILLI	13.5	
	YUZUYU YUZU, SAKE, CINZANO & GINGER	13.5	
	BUTTERED DOWN TOKI, CAMPARI, ANTICA FORMULA & SOY BUTTER	13.5	
	YUZU FIZZ YUZU, GINGER & SODA (NON-ALCOHOLIC)	10	
	SAICHO HOJICHA SPARKLING TEA	7	
KAISEKI MENU	Thirteen dishes per person	68	
ANTIPASTI	Gnocco Fritto, Crab & Caviar Delica Pumpkin, Gorgonzola & Hazelnut Tuna, Sorbet & Tomato		
UOVO	Wagyu, Egg & Uni		
PANE	Rosemary & Nori Focaccia Stracciatella, Artichoke, Capezzana & Ikura		
CRUDO	Leek, Selvapiana Mayo & Karashi Red Sicilian Prawn, Fontodi & Winter Tomato		
PASTA	Duck Agnolotti, Goma & Wakame		
BINCHOTAN	Venison, Polenta & Black Mustard		
DOLCI	Panettone Pudding & Matcha Miso Ice Cream & Nori Nashi Pear & Yuzu		
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.		