

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	
	NEGRONI BARRICATO PLUMSAKE, CAMPARI & BEEFEATER	13.5	
	YUZU FIZZ YUZU, GINGER & SODA (NON-ALCOHOLIC)	10	
	SAICHO HOJICHA SPARKLING TEA	7	
KAISEKI MENU	Thirteen dishes per person	68	
ANTIPASTI	Katsuobushi Farinata & Venison Tomato Gyoza & Sicilian Prawn Mochi, Taleggio & Chilli		
CHAWANMUSHI	Duck, Lotus & Cedro		
PANE	Rosemary & Nori Focaccia Mentaiko, Smoked Burrata & Furikake		
CRUDO	Bagna Cauda, Winter Vegetables & Sobacha Scallop, Blood Orange & Citrus Pesto		
PASTA	Truffle Ricotta Scarpinocc, Parsnip & Pear		
BINCHOTAN	Monkfish, Crab & Agretti		
DOLCI	Cheese Purin Citrus & Chilli Black Sesame Caprese		
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. We have a black book available with our full drinks selection. Please notify your waiter if you have any allergies.	95	