

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	Buckwheat, Monkfish & Cedro Karaage, Shiitake & Truffle Carciofo, Prawn & Goma		
CHAWANMUSHI	Wagyu Ragu, Peas & Crab		
PANE	Rosemary & Nori Focaccia Edamame, Fave & Chicoria		
CRUDO	Tomato, Tre Formaggi & Nori Sea Bream, Acqua Pazza & Oroshi		
PASTA	Yolk Raviolo, Spring Veg & Pecan		
BINCHOTAN	Pork, Cime di Rapa & Tsukemono		
DOLCI	Black Sesame Cheesecake Milk Gelato & Rhubarb Blood Orange & Kuromitsu		
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	
	GRANDI 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.		