



Chaîne Des Rotisseurs “Giro d’Italia”

APERITIVO

Bite-sized specialties reflecting Italy from North to South:

2017 Ferrari Brut, Trentino, 6L “Methuselah”

Mini Arancini al Tartufo

Rice balls infused with-Parmigiano Reggiano fonduta-black truffle

2023 Vermentino Rocca di Frassinello, Toscana

Baccalà Mantecato Crostino

Salt cod served on a crisp polenta base

2021 Capitel Croce Bianco, Veneto

Vitello Tonnato Bites

Veal carpaccio-tuna sauce-crispy capers

2022 Pio Cesare Langhe Rosy Rosé, Piedmont

Melanzana alla Parmigiana

Eggplant Parmesan-basil pesto

2023 Falanghina Vesevo, Campania

Capesante e Lardo di Colonnata

Scallops and Tuscan lardo-saffron and leek cream

2020 Morellino Riserva Tempo, Tosacana

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INDIVIDUAL SERVED

Main dishes:

ANTIPASTO

Sicilian Red Prawn Tartare - Lemon Zest-Bronte Pistachio-Fennel Pollen

2022 Etna Bianco Alta Mora, Sicily

PRIMO

Handmade ravioli filled with fresh ricotta, lobster and Amalfi lemon zest.

2021 Chardonnay Cuvée Bois, "Les Crêtes" Vale d'Aosta

SECONDO

Beef tenderloin slowly cooked in Barolo wine reduction.

2019 Barolo Cannubi, Marchesi di Barolo, Piemonte

2020 Barbaresco, Pio Cesare, Piemonte

PRE-DESSERT

Bergamotto e Basilico-refreshing citrusy bergamot and aromatic basil.

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DESSERT

Bite-sized specialties reflecting Italy from North to South:

Moscato d'Asti Zagara DOCG, Marchesi di Barolo, Piemonte

Cannoli Siciliani

Crisp pastry shells-ricotta and chocolate-candied orange

Torta Sbrisolona

Crunchy almond and cornmeal cake from Lombardy

Panna Cotta al Fieno Greco

Piedmontese panna cotta-infused with fenugreek

Neapolitan Babà al Rum

Miniature pastry-aged rum syrup

Tiramisù

Espresso-soaked ladyfingers-mascarpone cream

Semifreddo al Torrone and almond

Nougat with toasted almonds and honey parfait

Selection of GRAPPA & Italian Liqueurs

Italian Cheese Board

2015 Amarone della Valpolicella, Ferragu, Veneto

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