

For The Love of Food

REDISCOVER LOVE AT THE CLIFF

love at first bite

ASSAGGI

CULATELLO GRISSINI

Grissini & truffle butter wrapped in Culatello

KING CRAB SALAD

King crab salad, uni & caviar

TAGGIASCA OLIVE PANELLE

Chickpea and black olive fritter, black winter truffle, pecorino semistagionato & celery leaf pesto

TAITTINGER BRUT RÉSERVE PRESTIGE ROSÉ

nuts about you

ANTIPASTI

ROSE OF GORIZIA

Grilled Tomino cheese wrapped in pancetta, rosa di gorizia radicchio salad & walnut bread crisps

PINOT GRIGIO 'CA'STELLA' DOC

a whole lob-ster love

PRIMO

SEA LETTUCE AND LOBSTER RISOTTO

Caviar, burrata & slow roasted cherry tomatoes

CHARDONNAY UMBRIA IGP PAOLO E NOEMIA D'AMICO

nice to meet you

SECONDI

ROASTED SAVEL CHICKEN BREAST

Black winter truffle, broccolini & wheat broth

OR

BRAISED WAGYU BEEF SHORT RIB

Smashed sunchokes, Rainbow chard, bone marrow & red wine jus

AMARONE DOCG GIACOMO MONTRESSOR

like you a choco-lot

DESSERT

RED FRUIT MEDLEY

Red fruit juice jelly, rose foam, Madagascar vanilla macerated strawberries

72% ARAGUANI SENSATION

Glazed 72% Araguani dark chocolate Chantilly, raspberry Champagne compote Jelly, almond Sablee

BOTTEGA 'PETALO IL VINO DELL AMORE MOSCATO'

\$398++ FOR TWO

TOP UP \$98++ PER PERSON FOR WINE PAIRING