








Penfolds®

APERITIVO

- Tomato Caprese 
Beetroot Tartare  
Celeriac Macaron  
Baked polenta, Gorgonzola  

N.V. Penfolds Thienot Champagne Cuvée Brut

ANTIPASTO

CAVOLO 

Cavolfiore, romanesco, cavolfiore blue, zucca arrostita, friggietelo fermentato
Cauliflower, romanesco, blue cauliflower, roasted pumpkin, fermented green pepper

Penfolds, Bin 51, Riesling, Eden Valley

PASTA

CARCIOFO 

Tortellini ripieni di topinambur, tartufo nero, carciofo grigliato, nocciole tostate, parmigiano reggiano
Jerusalem artichoke tortellini, black truffle, toasted hazelnuts, aged Parmesan cheese

Penfolds, Bin 389, Cabernet, Shiraz, South Australia

MAIN

ASPARAGO BIANCO 

Asparago bianco al vapore, pomodori secchi, prezzemolo, olive in polvere, salsa alle foglie di aglio
Steamed white asparagus, sun-dried tomatoes, parsley, olive crumble, wild garlic leaf sauce

Penfolds, Yattarna, Bin 144, Chardonnay, South Australia

MELANZANA 

Melanzana arrostita, salsa ai pomodorini, fonduta di scamorza, basilico fresco
Roasted eggplant, cherry tomato sauce, smoked cheese fondue, fresh basil








Penfolds, Bin 707, Cabernet Sauvignon, South Australia

DOLCE

CHOCOLATE MOUSSE 

Mousse al cioccolato e caramello, lamponi, croccante al caramello salato, nocciole tostate
Caramel and chocolate mousse, raspberry, crunchy salted caramel, toasted hazelnuts

PETIT FOUR

- Espresso coffee, salted orange  
Mango crèmeux  
Honeycomb  
Raspberry bomboloni 



Dairy



Gluten