

# MAUVE

CHEF'S MENU 85

*WINE PAIRING 50*

BACI DI DAMA, HAZELNUT BISCUIT AND BLACK TRUFFLE  
BEETROOT TARTLET, GOLDEN BEETROOT AND PICKLED WALNUT

CHARCOAL SOURDOUGH,  
'TONDA IBLEA' EXTRA VIRGIN OLIVE OIL 2022  
*FRANCIACORTA, CASTELVEDER, BRUT, LOMBARDY, NV*

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TUNA CARPACCIO,  
AMALFI LEMON, CAPERS AND BRONZE FENNEL  
*RIBONA 'ALTABELLA', FONTEZOPPA, MARCHE, 2019*

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CRISPY SWEETBREADS,  
BORLOTTI BEANS, GIROLLES AND TARRAGON  
*FIANO 'L'AMORE DELLE API', CAMPANIA, 2021*

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RICOTTA AND PARMESAN AGNOLOTTI,  
BROAD BEANS, MINT AND PRESERVED LEMON  
*ETNA BIANCO 'ANTE', I CUSTODI, SICILY, 2019*

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POACHED WILD SEABASS,  
MUSSELS, COURGETTE FLOWER AND NASTURTIUM  
*KERNER 'CARNED', KALTERN CALDARO, TRENTO ALTO ADIGE, 2021*

OR

BBQ LAMB RACK AND BELLY,  
ISLE OF WIGHT TOMATO, COURGETTE AND SMOKED GOAT'S CHEESE  
*BARBARESCO, LA CA' NOVA, PIEDMONT, 2019*

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MASCARPONE CHEESECAKE,  
BLACK CHERRY AND KIRSCH

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APRICOT SOUFFLÉ,  
AMARETTO BISCUIT ICE CREAM  
*PASSITO BIANCO 'ELISIUM', ANTOLINI, VENETO, NV*

(TAKEN BY ENTIRE TABLE)