

## **TASTING MENU**

**Thursday 24th October**

Raw Oyster  
**Mattia Vezzola Rosè met. classic**

Planced langoustine with Bloody Mary and Tartara sauce  
**Costaripa RosaMara 2018**

Stracchino risotto, thyme, red beetroot sauce and red shrimp tartare  
**"L'Adelchi" Ribolla Gialla DOC Collio 2018 Venica&Venica**

Sole roll, passion fruit, samphire, endive and tomato powder  
**"Ronco delle Mele" Sauvignon DOC Collio 2018 - Venica&Venica**

Fried Raviolo with local cheese on honey cream  
**"Toblar" Verduzzo IGT Venezia Giulia 2012 - Venica&Venica**

Dried biscuit with Cherry and Red Fruit Jam  
**"PalmArgentina 2018"**