
ENOTECA SEVEN SINS MENU

Indulge in chef Stefano's most luxurious creations with this sinful 7 courses menu
made with the finest grade ingredients

Langustine, Squid Lard, Roasted Tomatoes, Baby Fennel

Sea Scallop, Vanilla Oil, Fresh Tomatoes Puree

Duck Carpaccio, Tarragon Oil, Uni Sauce, Kale

Spaghetti cooked in Fish Broth, Baby Squid, Caviar, Burrata Cream

Gnocchi, Green Asparagus, Baby Spinach, Foie Gras Butter

Wagyu Lamb Striploin, Spring Vegetables Ragout

Honey's Ice Cream, Ginger Crushed Ice

7 Courses	3600	++
Wine Pairing	1950	++

Prices are excluded of 10% cover charge and 7% government tax