
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, Fennel

Sea Scallop, Vanilla Oil, Fresh Tomatoes Puree

Foie Gras Terrine, Sicilian Red Prawn, Onion Composte, Passion Fruit

Raviolo, Ricotta, Egg Yolk, Seasonal Black Truffles (White Truffle Extra)

Gnocchi, Quails, Toma Raschera Cheese

Wagyu Lamb Striploin, 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