

BRACCI

Degustation Menus

Surprise five courses, available for the whole table only 100

Epicurean five courses, available for the whole table only 150

Starters

Hand Dived Scallops ham almond milk, corn and apple 28

Tuna Millefeuille truffle and mushrooms 28

Wagyu Tongue new onions and tomato 25

Foiegras Semipredito kumquats and fig vincotto 26

Beef Tartare smoked marrow and lettuce 26

Romanesco burrata, bottarga and hazelnuts 24

Tegliolini red prawns and caviar 38

Fettucine razor clams, tarragon and vermouth 32

Cannellone scampi, truffle, sweet peas and veal jus 38

Mains

Piemontese Rib Steak radish salad, sunchoke, oregano jus 138 for 2

Miyazaki Wagyu Sirloin elephant garlic, sea urchin sabayon 88

Grass Fed Beef Tenderloin chanterelles and truffle 58

Duck Breast crispy duck skin, heirloom carrots 38

Pork Cheek candied celeriac, blueberry sauce 68 for 2

Flounder smoked fennel, capers and confit tomatoes 38

Seabass eggplant parmigiana, saffron sauce 38

Desserts

Pumpkin Pie frozen yogurt and liquorice 18

Apple Tangerotto cacioavallo, pine nuts and vanilla 18

Strawberry Cheese Cake pea pod sorbet 18

Stranduiotto frangelico cream and golden hazelnuts 18