

# iO osteria personale

December 31,2019

AMARANTH polenta,miso,seeds,mushrooms and herbs

Roasted OCTOPUS,celeriac,cardamom and lime

AMBERJACK ravioli,smoked dashi broth,spinach and bergamot

Spaghetti,turnip tops,SAUSAGE and stracchino cheese

GUINEA FOWL,artichoke,Jerusalem artichoje and licorice

Ricotta,smoked CHESTNUT,laurel ice cream,caper meringue

€ 115,00