

Fi'lia

PARIS

Menù Festivo

Spuntini & Antipasti

SCALLOPS & TRUFFLE
carpaccio

PANNA COTTA ROBIOLA
lemon thyme, salmonata, trout carpaccio, carasau bread

Secondi


CHOOSE BETWEEN

AL VONGOLE TAGLIOLINI 
bottarga & pink glasswort

CACIOCAVALLO VEAL BOMBETTE
roasted pumpkin & porcini mushrooms, baby spinach, jus

Formaggio & Dolce

'VACCHE ROSSE' PARMIGIANO 
figs, dates & prunes

STUFFED PANETTONE 
Pandoro, tozzetti, torroni, mostaccioli,
vanilla & amarena pannacotta

Prosecco & Vino

included
Valdobbiadene Prosecco
Superiore DOCG Extra brut

Selection of Italian wines from 'Casa Paladin'

“ The Paladin Family has been growing since 1962, gathering meaningful experiences and continuing to cultivate native grape varieties from its homeland in the Veneto region with unwavering respect and precision, aging precious wines in its own wine cellars. ”

130 euros per person