

CHRISTMAS MENU NANDO 2023

APPETIZERS

TORTINO DI MELANZANE ALLA PARMIGIANA 26

Roasted eggplant, chopped tomato sauce, mozzarella, parmigiano

TARTARE DI BIETOLE 28

Oven roasted red beets, frisée, avocado mousse, piedmont hazelnut, goat cheese, shaved black truffle
Porto orange vinaigrette

CRUDITE DI MARE 52

Peruvian scallops, snow crab claws, Colossal tiger prawns, cocktail sauce

FRITTURA DI PESCE 48

Medley of fried seafood calamari, prawn, smelt, Atlantic cod, bell peppers sauce

GAMBERONI ROSSI 52

Carabineros red prawns, kaluga caviar, Mediterranean lemon sauce, golden leaf

CAPELANTE SALTATE 46

Pan seared bay scallop, purple potatoes purée, corn, kumquat, Fresno peppers, Kaluga caviar

***CARPACCIO DI MANZO 34**

Thin sliced wagyu beef tenderloin, 24 months DOP Parmigiano Reggiano, artichoke, shaved black truffle

BURRATA LOTO E PROSCIUTTO 32

Burrata, prosciutto San Daniele 24 months, persimmon, plum, frisée, crostino, aged balsamic vinaigrette

PRIMI

PAPPARDELLE AI FUNGHI 56

Egg pappardelle pasta, porcini mushrooms sauce, perigord shaved black truffle

PACCHERI DI MARE 58

Black ink paccheri pasta, langoustine, colossal tiger prawn, king crab, bay scallop, chef signature imperial sauce

RAVIOLONE DI ARAGOSTA 46

Lobster raviolone in a delicate lemon sauce, Kaluga caviar, trout roe, gold leaf

RISOTTO RICCI E CAVIALE 56

Aged risotto carnaroli, lobster bisque, preserved Mediterranean sea urchin, Kaluga caviar, bay scallops

GNOCCHI E COSTATA 58

Potato gnocchi pasta, braised short ribs, truffle parmigiano fondue

SECONDI

SAN PIETRINO ALLA MEDITERRANEA 56

Pan seared John Dory , sliced potatoes, olives, capers, red onions, tomatoes

GRIGLIATA DI MARE 90

Oven roasted, langoustine, blue Caledonian prawns, Galician octopus, bay scallops, lemon emulsion

A9 WAGYU STEAK 150

6oz Prime cut Australian wagyu top sirloin, seasonal vegetables, fondo Bruno

AGNELLO AL FORNO 78

Oven roasted Australian lamb chop, roasted potato, seasonal vegetables, fondo Bruno

DESSERTS

SEMIFREDDO AL PISTACCHIO

TIRAMISÙ

VANILLA PANNACOTTA