

MILLE VINI

MILLE VINI'S GROOVE

set menu 85PP

Wine pairing: 69 PP

crostini stracciatella & peppers agrodolce

fish crudo, sea succulent, trout roe

wine pairing: 2020 romoro, Abruzzo, ITA (skin)

bread, extra virgin oilalá

battered zucchini flower, truffle pecorino, blossom honey

wagyu bresaola, artichokes sott'olio, parmigiano reggiano, balsamico

wine pairing: 2020 domaine royal de jarras, sables de camargues IGT, FRA (bio)

pumpkin ravioli, willowbrae goat curd, snap peas

rigatoni amatriciana, smoked artisan pancetta, pecorino romano

wine pairing: 2019 pieve vecchia, bianco veronese, ITA (vegan)

salted caramel tiramisu, coffee & hazelnut crunch

wine pairing: 2012 vin santo del chianti DOCG, ITA

Due to seasonality products of some of the items of our sharing banquet menu might differ
Additional dishes to be added at customer discretion upon booking charged as per a la carte

allergy + dietary alternatives available upon request

a 10% service charge will be applied on groups of 6 and more

10% surcharge on sundays and public holidays