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caportigia restaurant

*Tasting menu*  
2024



## **Fusion € 100**

- ~ Raw amberjack with Maldon salt, Piccadilly tomato coulis, black garlic, ricotta and dried capers
- ~ Veal cooked at 58°, bbq oyster, marinated beet, bitter, orange and anise gel
- ~ Basil lamb stuffed with Pata Negra and leeks mantecati with clams and dashi
- ~ Carmagnola gray rabbit stuffed with shrimp and foie gras, smoked citrus swirl and zucchini, basil and almond salad
- ~ Millefoglie ricotta cheese, orange and pomegranate jelly, black garlic powder and Blonde Dulcey ice cream

4 7 14 2 8

