

## TASTING MENU

### BREAD COURSE

Homemade Sourdough bread, Ta' Netta cold pressed extra virgin olive oil,  
Tomato & date conserve and marinated olives

### SNACKS

Prawn & Smoked Eel Gougères  
Pan fried rabbit liver on sourdough bread, sweet harissa

### STARTER

Yakitori grilled Octopus, hummus & lardo di Colonnata

### SECOND COURSE

48 hours braised Rabbit ravioli, confit Roscoff onions, Comté Royale

### MAIN COURSE

*please choose an option*

Line caught local fresh Fish, caponata, Cantabrian anchovies & tomato fondue

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Slow-Cooked Pork Cheeks, nduja polenta, Vin Jaune

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Filet of Beef Rossini, seared foie gras, Potato Dauphine, Madeira jus  
*(Ten Euro supplement)*

### PRE-DESSERT

Toasted local sheep ricotta, amarena cherries and honey

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Selection of unpasteurised french cheeses  
*(Eighteen euro supplement as an extra course)*

### DESSERT

Apple and rosemary crumble tart, vanilla ice-cream, sauce anglaise

### COFFEE & PETIT FOURS

**Price Per Person - 85 Euro**

## SCALA

Kindly inform us of any food allergies. The tasting menu needs to be ordered by the entire table by 21:00