Winter Menu 27

COME IN CORTE AURORA · TEOLO

Impressione

A welcome from chefs Claudio and Marco, oxtail doughnuts, passatello, duck and dessert.

€65 per person · Wine pairing €35 per person

Served to the whole table.

Signature additions per person · Quail €32 · Pastina €18.

Divulgazione

A welcome from chefs Claudio and Marco, katsu sando, salt cod, passatello, pastina, quail, venison and dessert.

€95 per person · Wine pairing €48 per person

Served to the whole table.

Cover charge and extras

Cover charge €5 · Coffee €1.50 · Half portion at half price plus 20% · Olive oil on request +€2 · Extra bread +€2 · Complimentary water.

Allergens

Please ask our staff about allergies or intolerances. Food served here may contain gluten-containing cereals, crustaceans, eggs, fish, peanuts, soy, milk (including lactose), tree nuts, celery, mustard, sesame, sulphites above 10 mg/kg, lupins and molluscs, including their derivatives.

Mandu · 1;6:9;11
Yakitori · 1;6;7
Doughnuts · 1;3;6;7;9
Pumpkin tart · 3;6;7
Passatello · 1;3;6;7
Bibimbap · 1;5,6;7,8;9;11
Apricots · 1;7;8;9
Minestrina · 1;6;7;8
Duck · 7
Venison · 1;3;6;7;8;9
Quail · 3;1;7;9
Tenderloin · 9

When fresh products are unavailable, blast-frozen products may be used. Raw fish is treated for parasite control. Ingredients may vary with market availability.

Starters

Mandu · €20
Korean-inspired dumpling with hare.

Pumpkin tart · €18
Pumpkin five ways with fennel extract.

Doughnuts · €20
Roman-style oxtail with gravy.

Yakitori · €24
Heart, sweetbreads, tongue, tare sauce and truffle.

First courses

Passatello · €24
Porcini, shiitake, calamint and tobacco broth.

Bibimbap · €28
Crisp pan-fried rice, young chicken, seared vegetables, cryo-cooked egg and ssamjang.

Apricots · €22
Carrot gnocchi, local pork, kamado-grilled apricots and hazelnuts.

Pastina · €30
Ridged ditalini, hen pil-pil sauce, porcini cheese and Angus beef lardo.

Main courses

Duck · €40
Tender duck breast, chanterelles, honey and ginger.

Venison · €38
Loin, hazelnuts, offal terrine and pumpkin.

Quail · €32
Breast and leg, apricots, porcini mayonnaise, liver rocher and sour cherries.

KM42 Angus tenderloin · €30

Florentine steak tataki · €100
A 1 kg Garronese beef T-bone prepared tataki-style and finished tableside with extra virgin olive oil, smoked Maldon salt, pepper and a turchetta and teriyaki reduction. Designed for sharing.

From the grill

KM42 Black Angus rib steaks and T-bones
€7 / €7.50 per 100 g.

Beef blade skewer · €24
Very limited availability.

From the garden
Seasonal sides, subject to availability. Ask our staff for suggestions. Approximately €7–€9.