



Natale Oak Park 2019

Antipastí (Served with Reísling 1995)

Giovanni - Spicy Tuna Tartar with wasabi mayonnaise
Giacomo - Salmon marinated un grappa with fennel and orange
Matteo - Octopus salad alla Vucciria
Simone - Smoked salmon

Primi (Served with Arnais 2018)

Andrea - Fregola with calamari and black squid ink
Pietro - "Guitar string" pasta with swordfish & mint and parsley pesto

Secondí

Tommaso - Seafood soup served with a side of Cuscus
(Served with Verdicchio di Mantelica 2018)
Filippo - Cod alla Messinese
(Served with Vermentino Toscano 2018)
Giacomo di Alfeo - Snapper in a salted crust
(Served with Vernaccia di San Gimignano 2018)
Bartolomeo - Squid in the style of Marchese Pottino di Palermo
(Served with Vernaccia di San Gimignano 2018)

Formaggio

Giuda Teddeo - Oven-roasted Brie with honey

Giuda Isariota - Dolce & Frutta (Reísling 1995)

Dried Italian figs and chocolate Fichi secchi al cioccolato
Melon, Pomegranate and Tangerines

Jesù Cristo - Panettone & Tiramisù

Culinary Director Michele Carbone
Chef Executive Giancarlo Gottardo