

ORMEGGIO

AT THE SPIT



ARS ITALICA®
CAVIAR

Calvisius® GROUP

CAVIAR DINNER MENU 2024

Featuring Ars Italica Caviar

Daily market best oysters

With chardonnay vinegar sea / With Ars Italica Oscietra Caviar 23ea

Ars Italica Oscietra Classic Caviar

Italian Watcher Organic Vodka with a bump of on caviar arrival

Ars Italica Nacarii Adriatic Sturgeon Caviar

Rock Lobster fritter – sour cream – caviar

Calvisius Siberian Caviar

Polenta tart – mud crab *alla Veneziana* salad – caviar

Calvisius Lingotto Caviar

Brioche – cultured butter – shaved caviar

Calvisius Lingotto Royal Caviar

Marinated queen scallop – caviar – tomato and herb consommé

NV Bonnaire - Champagne AOC 'Terroir' Grand Cru Blanc de Blanc Extra Brut - Chardonnay - Cramant (Côtes de Blanc, Champagne)

Ars Italica Oscietra Classic Caviar

Bottoni filled with Parmigiano-Reggiano and buttermilk – white asparagus – caviar

2019 Palmento Costanza - Etna Bianco 'Bianco di Sei' - Carricante, Catarratto - Passopisciaro (Catalina, Sicilia)

Ars Italica Sevruga Caviar

King George whiting – mugnaia sauce – snow peas – celeriac – caviar

2018 Vignetti Repetto - 'Origo' Derthona - Timorasso - Tortrona (Sarenzano, Piemonte)

Piedmont hazelnut gelato – caramelised banana – coffee and dark chocolate crumble

2018 Ornella Molon - Veneto 'Bianco di Ornella' - Verduzzo, Sauvignon, Traminer - Salgareda (Treviso, Veneto)

Caviar menu 250

Matched wines 130

A card-processing fee applies to all transactions.