

MAURI

SIGNATURE TASTING MENU

Stuzzichino di benvenuto
Welcome snacks
Red Planet, Vodka, Frangelico, Aquafaba, Lemongrass, Lemon, Raspberry

Tonno in carpione
Tuna, burrata, fennel, olive powder
Pascal Jolivet, Attitude, Sauvignon Blanc, 2018, Loire Valley, France

Parmigiano ravioli
24 month aged Parmigiano cheese ravioli, onion consommé
Beaulieu Vineyard, Chardonnay, 2016, California, USA

Merluzzo "Pizzaiola"
Atlantic cod fish, tomato, capers, potato espuma, olive powder
Babich, Pinot Noir, 2021, Marlborough, New Zealand

Tiramisu
Mauri interpretation
Enrico Serafino, Moscato d'Asti DOCG, 2020, Piemonte, Italy

Selection of artisanal cheese
Add 140

Piccola pasticceria
Petits fours

880

Rib eye Wagyu beef MB 7/8
Add 380

Regular wine pairing - Add 650
Premium wine pairing - Add 850

DISCOVERY TASTING MENU

Curated daily by Chef Maurizio and his culinary team based on "Market of the day"

It's a journey that offers welcome snacks, starters,
pasta dishes, fish course, meat course and desserts

6 Course

1.280

MAURI

APPETIZER

Tonno in carpione Yellowfin tuna, burrata, fennel, olive powder	220
Barbabietola & caviale Roasted beetroot, burrata, almond, Calvisius Caviar (1gr)	250
Crudo di capesante Hokkaido scallop "crudo" cucumber, avocado mousse, white balsamic dressing, lemon zest	340
Puntarelle con prosciutto Iberico Puntarelle, asparagus salad, Iberico ham, parmesan cream, anchovies dressing	380
Parmigiana d'astice Boston lobster, fried eggplant, tomato, straciatella cheese, basil	410

PASTA & RISOTTO

Cavatelli Homemade cavatelli pasta, red wild prawns, sea urchin, seafood ragoût	310
Parmigiano ravioli 24 month aged Parmigiano cheese ravioli, onion consommé	250
Tortelli al ragu' Wagyu beef ragoût tortelli, parmesan sauce, tomato and basil oil	280
Risotto "Parmigiana" Acquerello carnaroli rice, tomato, eggplant cream, goat cheese, Wagyu beef cheek	360

MAIN COURSE

Branzino Barramundi, haricot bean, spinach, asparagus, taggiasca olive	330
Pescato del giorno all' acqua pazza Fish of the day, tomato, basil	290
Costolette d' Agnello alla brace Charcoal lamb rack, loin, eggplant puree, artichoke, goat cheese and olive kalamata juice	480
Filetto di manzo Smoked black Angus beef tenderloin, foie gras, celeriac, baby carrot glaze, honey & ginger jus	580
Tagliata di manzo Wagyu MB 7/8 Smoked Wagyu beef rib eye, foie gras, celeriac, baby carrot glaze, honey & ginger jus	880