

# GIORDI

## TASTING MENU

### SWORDFISH CARPACCIO

microgreens, taggiasche olives, pink peppercorn, lemon

### MONDEGHILI

beef meatball, radicchio, scamorza

### PAPPARDELLE NERE

smoked Scottish salmon morsels, squid ink, vodka cream

### RAVIOLONE

ricotta, spinach, egg yolk, black truffle

### TONNATA

tuna, egg, anchovy, mayo, capers

### CRISPY QUAIL

forbidden rice, crispy leeks, thyme

### PISTACCISSIMO

pistachio gelato, pistachio cream, pistachio crumble

7 COURSES \$100 | WINE PAIRING \$60  
(tax and gratuity not included)