



[caviar] virgin lounge's nightly caviar selection with traditional accompaniments with chilled premium vodka [mkt]

[charcuterie] chef's private selection of pates and terrines, rustic bread, stone-ground mustard [15]

[artisan cheeses] tartufo, almond pecorino, grana padano, mustard fruit [12]

[cicchetti] parmesan-dusted cashews, spiced almonds, fried chickpeas, olive plate [4]

[quarto stagioni] pecorino, speck, dried sicilian olives, ricotta, mozzarella, gorgonzola, arugula [10]

["classic" margherita] tomatoes, basil, fresh mozzarella [8]

[tuna crudo] butter poached cauliflower, poblano peppers, lemon, olive oil [13]

[grana padano fondue] artichokes, truffle crostini [9]

[mini "italian beef"] sweet peppers [11]

[calamari tre volte] crispy calamari, garlic aioli, spicy marinara, sweet basil pesto [11]

[seasonal fruit and prosciutto] buffalo mozzarella, opal basil, lavender honey [11]

[beef carpaccio] arugula, black pepper, lemon, olive oil, grana padano [11]

desserts

[pistachio almond mousse cake] creme anglaise, raspberry sauce [8]

[milk chocolate banana mousse] caramelized bananas, vanilla gelato [8]

[strawberry mille-feuille] strawberry sabayon, sour cream semifreddo [8]

[chocolate orange pate] orange sorbet, raspberry sauce [8]

[tiramisu] kahlua sauce, coffee truffles [7]

[chocolate bombe] dark chocolate mousse, vanilla gelato [7]

[sorbet or gelato] [6]