ANTHOLOGY

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A culinary journey through Italy

7-COURSE GRAND TASTING MENU BY FRANCK GARANGER

An anthology is defined as a collection of selected cultural works of art. True to its name, our Anthology restaurant tells the story of Italy's culinary brilliance through a creative expression of culture, heritage and passion.

From the renowned flavours of Piedmont's truffle-rich countryside in the North, to the famed specialities of Italy's South, the menu is an ingenious display of creativity – each dish celebrating the finest local ingredients and time-honoured techniques and tastes of every region in Italy.

Plant Based (PB) *Vegetarian* (VG) *Gluten Conscious* (GC) *Omega 3 Oily Fish* (O3)

In case of any food allergy, allergens queries, or dietary requirements, please inform our Hosts before ordering.

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RICORDO DEL MARE * (GC) (O3)
Oscietra Royal caviar, lobster, green apple, sweet & sour vinaigrette

or

GAMBERO ROSSO DI MAZARA DEL VALLO * (GC)
Sicilian coast red prawns, burrata cream, tomato coulis, lemon zest

or

CAPONATA PALERMITANA (PB)
Sicilian sweet & sour vegetable salad, plant-based almond mozzarella, bell pepper coulis

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CANNELLONI DI CAPASANTA *
Scallop cannelloni, black truffle, herb salad, Parmigiano Reggiano foam

or

LA MIA PRIMAVERA (VG)
Morel salad, grilled asparagus, Sicilian Avola almonds and pea cream, arugula

or

VITELLO TONNATO * (GC)
Veal loin, Albacore tuna espuma, caperberries, gremolata, Lessatini olives

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RAVIOLO ALLO SCAMPO
Langoustine ravioli, San Marzano tomato consommé, sage butter

or

RISOTTO DEL COLLE DEL VENETO (VG) (GC)
Carnaroli rice "Acquerello", radicchio Trevigiano, goat cheese,
25-year aged "Extravecchio" traditional balsamic vinegar

or

SPAGHETTI ALLE VONGOLE
Pietro Massi spaghettoni, clams, dried cherry tomatoes

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**Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*

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GRANITA ALLA GRAPPA DI BOLGHERI SASSICAIA

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LA MONTAGNA * (GC)
A5 Wagyu beef, Amarone sauce, porcini-stuffed Swiss chard, truffle potato pallet

or

IL MARE (GC)
Mediterranean seabass, Arabica coffee, olive condiment, potato foam, tonka bean

or

LA CAMPAGNA (VG)
Garden harvest, Taggiasca olive sand, butternut squash mousseline, Piedmonte hazelnuts

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AGRUMI (GC)
Silky Amalfi coast lemon, vanilla-grapefruit compote, Tarocco blood orange sorbet

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MILLEFOGLIE
Caramelised crispy dough, soft vanilla cream, raspberries

or

CANNOLO SICILIANO
Bronte pistachio, ricotta, Amarena cherries

or

EUFORIA DI CIOCCOLATO (PB) (GC)
85% dark chocolate & tofu, amaretto-toasted almond

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PICCOLE DELIZIE
Mignardises box

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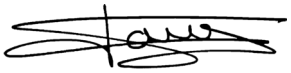
"For me, Italian cuisine is about respecting
the people, the ingredients, and the traditions
that have been passed down through generations.
It's about sharing the soul of Italy, one dish at a time."



Franck Garanger
Head of Culinary