

**NOI**  
CHEF ALESSANDRO

**X FABBRICA**  
CHEF DAMIANO

## **A CHEF'S DINNER**

### **I & II**

**Alpine Cheese Croquette, Beef Carpaccio - FABBRICA**  
**Jerusalem Artichoke 'Alla Romana' Mint, lemon - Noi (gf, df)**

#### **Pairing Suggestion:**

2023 Fattoria San Lorenzo 'Di Gino' Verdicchio (\$19 / \$88)

2022 Cristiana Meggiolaro 'Saro' Garganega (\$23 / \$105)

### **III & IV**

**Fabbrica's Mafaldine** Blue swimmer crab, chilli - FABBRICA  
**Cavatelli all'Amatriciana** Pecorino Romano, black pepper - Noi  
Butter Lettuce Olive oil, lemon (ve, gf)

#### **Pairing Suggestion:**

2023 Cantine di Dolianova Vermentino (\$19 / \$85)

2023 Graci Etna Bianco Carricante-Catarratto (\$32 / \$120)

### **V**

**Hazelnut Tiramisú (n) - FABBRICA**

#### **Pairing Suggestion:**

2016 Cantine di Dolianova Moscato (\$15 / \$90)

All cards will incur a 1.65% processing fee. A 15% surcharge applies on all public holidays. A 10% surcharge applies on Sunday.