

Calia
by Gerardo Metta



menu

Chef's Welcome
extra virgin olive oil

Grilled Octopus
green pea textures, subtle herbal notes

Sea Bream Carpaccio
avocado, green apple, caviar

Tagliolini
fresh black truffle, lightly shaved

Sole
asparagus, oysters, brown butter, seaweed

Beef Fillet
chard, black garlic

Coconut Panna Cotta
fennel, anise, lime

Petit fours

