



### Terrazza Gallia Bar

**6-handed aperitif by the 3 Chefs**  
*Ferrari Maximum Brut, Trento Doc*

### Terrazza Gallia Restaurant

#### **First Starter**

Created by the 3 Chefs – Lebano Brothers and Trapani

Yuzu marinated bonito, Chioggia turnip and yogurt  
*Ferrari Perlè*

#### **Second Starter**

Chef Trapani's signature dish

Roasted octopus, San Marzano tomato ketchup  
ajoli garlic sauce, turmeric and Sorrento lemon salad  
*Ferrari Perlè*

#### **First Course**

Chefs Lebano's signature dish

Spaghetti pasta with hot pepper and prawn corallo smoked sauce  
*Sensuade Rosè, Santa Barbara, Marche*

#### **Main Course**

Chef Trapani's signature dish

Amberjack meunière, sea asparagus and red tuna bottarga  
*Verdicchio dei Castelli di Jesi, Tardivo ma non Tardo, Santa Barbara, Marche*

#### **Dessert**

Chefs Lebano's signature dish

Our tiramisù  
*Mossatell, Moscato, Santa Barbara, Marche*

Petit four

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Coffee and water

€ 95 wine excluded, VAT included  
€ 125 with wine pairing, VAT included