

20th Anniversary Dinners

LASARTE & FRIENDS

June 30th 2026, 8pm · Lasarte

Paolo Casagrande & Enrico Cerea

- LASARTE -

PRAWN | Tomato, "schichimi" and red curry
ZUCCHINI | Rocket and tartare

- LASARTE -

RAZOR CLAMS | "Jalapeño" pepper, cucumber and licorice

- DAVITTORIO -

UOVO ALL'UOVO | All egg

- LASARTE -

LANGOUSTINE | "Ajoblanco", black garlic and horseradish

- DAVITTORIO -

TONNO | Tuna spaghetti, "bagna cauda" and pistachio crumble

- LASARTE -

CURED SEA BASS | Cured sea bass, smoked kohlrabi, black tea and purple "shiso"

- LASARTE -

LOBSTER | Cold seafood and vegetable broth

- LASARTE -

DRY-AGED PIGEON | Dry-aged pigeon with its "parfait", pickles, root vegetables and
toasted cereal molasses

- DAVITTORIO -

PACCHERI "ALLA VITTORIO" | "Paccheri" pasta in a three-tomato sauce

- LASARTE -

CARDAMOM-SET CREAM | Apricot and pistachio

- DAVITTORIO -

CANNONCINI E LIEVITATO | "Cannoncini" filled with fermented cream from Da Vittorio

- LASARTE -

PETIT FOURS

LASARTE

20
2006
LASARTE
2026

Antonio Perasatoqui

DAVITTORIO