

starters

burratina ‘burratina’ cheese, confit Japanese cherry tomatoes, basil and tomatoes essence	32
scampi charcoal grilled langoustine, romanesco, sesame, white miso, ‘Bagna Cauda’	32
capasante pan-seared ‘Hokkaido’ scallops, beluga lentils, white corn, dill oil	32
carciofo roasted artichoke, ‘caciocavallo’ cheese foam, hazelnut, smoked ‘Yamanashi’ egg yolk	28
carpaccio ‘Tajima’ beef tenderloin ‘carpaccio’, ‘parmesan’ cheese, 25 years old balsamic vinegar	28
fegato d’oca orange cured foie gras, variations of beetroot, raspberry ‘vincotto’	28
tonno blue fin tuna belly ‘crudo’, nori mayo, ponzu yuzu gel, pickled daikon	38
ostriche fresh seasonal oysters, onion sorbet	3 pcs / 6 pcs / 12 pcs 18 / 32 / 58

pasta & risotto

taglioni confit Canadian lobster, ‘Datterini’ tomatoes, ‘Amalfi’ lemon	46/78
spaghetti razor clams, ‘oscietra’ caviar, bergamot scent	30/42
risotto saffron sauce, ramsons, roasted bone marrow	28/38
ravioli ‘burratina’ filling, ‘san marzano’ tomatoes coulis, fresh basil	26/36
tortellini ‘bresse’ pigeon filling, pearl onion petals, foie gras ‘consommé’	30/42
fettuccine butter sauce, black winter truffle	32/44
	starter / main

main courses

branzino roasted Italian seabass, young zucchini, spring herbs salad	48
merluzzo pan-seared silver cod, broccolini, ‘taggiasca’ olives cream potatoes mille-feuille, capers sauce	58
manzo braised wagyu beef short ribs, ‘blue foot’ mushrooms, celeriac purée, kalette, mustard foam	55
agnello roasted New Zealand lamb rack, Sicilian pistachio, ‘borrettane’ onion, heirloom beetroots	52
maiale charcoal grilled Kurobuta pork rack, miso glazed pumpkin, butternut cream burnt apple jus	(serves 2) 68
pollo charcoal baked organic spring chicken, basil, foie gras, smoked cauliflower Sichuan pepper jus	35

black truffle

winter black truffle is available at 5 per gr (min 3 gr)

degustation menu

select 3 dishes from the above to create your own unique tasting menu – 4 course 108

1 starter – 1 pasta – 1 main course – 1 dessert available for a party of 8 and below.

Pork, scampi and tuna are excluded from the selection

from the grill & 'Josper' charcoal oven

meat

grass fed 'Black Angus' beef tenderloin <i>add foie gras</i>	from 200gr	per 100gr	34 16
full blood A4 'Saga' wagyu (Japan) beef tenderloin		120gr	128
Sanchoku wagyu (Australia) beef striploin MBS 6/7		200gr	68
200 days grain fed Black Angus beef ribeye	from 300gr	per 100gr	24
200 days grain fed Black Angus beef tomahawk	from 1.2kg to 2kg	per 100gr	20
200 days grain fed Black Angus beef porterhouse	from 1kg to 1.4kg	per 100gr	22

seafood

Mozambique langoustine		per piece (min 3)	21
Hokkaido scallops		per piece (min 5)	12
Sustainable Australian octopus tentacle		250gr	48

side dishes

asparagi charcoal-grilled green asparagus chardonnay and honey dressing			18
cavolfiore gratinated cauliflower, hazelnut and 'parmesan' crumble			12
patata truffle mashed potato			18
funghi sautéed wild mushrooms			18
insalata rocket salad, tomatoes, balsamic vinegar			12

sauces

béarnaise zafferano saffron infused béarnaise			8
tartufo black truffle & 'porcini' mushrooms			
pepe nero black pepper			
burro erbe herbs infused butter			
salsa verde parsley, garlic, olive oil, oregano, red wine vinegar			