

starters

burratina 'burratina' cheese, confit Japanese cherry tomatoes, basil essence	34
scampi charcoal grilled langoustine, romanesco, sesame, white miso, 'Bagna Cauda'	38
capasante charcoal grilled 'Hokkaido' scallops, Japanese pumpkin, crispy guanciale, summer truffle	36
manzo wagyu beef tenderloin 'tartare', 'beluga' capers, smoked egg yolk, aged balsamic vinegar	28
fegato d'oca orange cured foie gras, variations of beetroot, raspberry 'vincotto'	32
tonno blue fin tuna belly 'crudo', nori mayo, ponzu yuzu gel, pickled daikon	36

pasta & risotto

starter / main

tagliolini Alaska king crab, 'Datterini' tomatoes	46/68
spaghetti razor clams, 'Kaluga' caviar, bergamot scent	38/48
risotto Sicilian red prawn, Venetian spices	38/48
tagliatelle truffle butter sauce, summer truffle	32/42

main courses

branzino roasted Italian seabass, zucchini and basil terrine, ramsons	52
rombo Spanish turbot, green asparagus, orange, saffron 'cacciucco'	68
manzo 'Jac' wagyu beef striploin MBS 8/9, oak lettuce, smoked bone marrow	78
agnello roasted 'Te Mana' lamb loin, Sicilian pistachio, heirloom beetroots, sambuca jus	58

on the bone

porterhouse 200 days grain fed Black Angus beef	from 800gr to 1.2kg per 100gr	22
--	-------------------------------	----

side dishes

funghi charcoal grilled 'Portobello' mushrooms, thyme, salmoriglio	18
asparagi charcoal grilled green asparagus chardonnay and honey dressing	18
patate truffle mashed potato	18
insalata rocket salad, Japanese cherry tomatoes, balsamic vinegar	16

degustation menu

select 4 dishes to create your own unique tasting menu – 4 course	128
starter – pasta – main course – dessert	

For the best dining experience degustation menu is only available for the entire table. 3 different dishes per course can be ordered

'Jac' wagyu beef additional 10

Antonius caviar

Russian sturgeon

30gr 128

50 gr 198

Siberian sturgeon

30gr 98

50gr 168

Chef's menu

amuse bouche

NV Duval-Leroy Brut Reserve, France

scampi e fegato d'oca

charcoal grilled langoustine, aged foie gras, kombu and ginger dashi

2018 Pascal Jolivet Pouilly Fume Indigene Sauvignon Blanc, France



tagliolini

house-made 'tagliolini' pasta, Hiika squid, Kaluga caviar

2020 Mount Riley Chardonnay, New Zealand



parago

Japanese red seabream, vegetables collection, Mediterranean essence

2018 Vie Di Romans Dessimis Pinot Grigio, Italy



manzo giapponese

A4 'Kagoshima' wagyu beef striploin, Romanesco, 'Karashi' bearnaise

2016 Mastro Janni, Brunello Di Montalcino Sangiovese, Italy



gianduia

'araguani' dark chocolate, gentile hazelnut, Ron Zacapa 23

Churchill's Reserve Port, Portugal

Zafferano blend coffee & tea

168 per person

wine pairing 128

For the best dining experience Chef's menu is only available for the entire table