

antipasti

gamberi – ricotta – origano – pomodoro – salsa cocktail raw red prawns from ‘Mazara’, warm ricotta, tomato confit cocktail sauce espuma	32	degustazione di salumi selection of Italian cold cuts (serves 2)	42
uovo – funghi – patate – pane (V) poached egg, Porcini mushroom, potato foam, rosemary bread crumble (5gr Périgord’s black truffle, supplement 25)	28	fegato grasso – carota – mostarda – tè pan-fried Rougié foie gras with carrot purée, fruit mustard baby carrot, tea (5gr Périgord’s black truffle, supplement 25)	34
manzo – rucola – Parmigiano Reggiano wagyu beef ‘carpaccio’, Italian wild rocket sponge, parmesan cheese (5gr Périgord’s black truffle, supplement 25)	30	burratina – pomodori – gazpacho – semi di basilico (V) fresh ‘burratina’ cheese from ‘Andria’, fresh tomato basil oil, olive soil, basil seeds, gazpacho	28
salmone – mela – finocchio – senape salmon tartare, salmon roe, fennel, fennel seeds, mustard sorbet	28	ostriche – fresh seasonal oysters, onion sorbet 3 pcs / 6 pcs / 12 pcs 18 / 32 / 58	

primi

aragostella – arancia – aneto baby lobster bisque scented with orange and dill	24	gnocchi – barbabietola – gorgonzola – noci (V) potatoes ‘gnocchi’, beetroot purée, ‘gorgonzola’ fondue toasted walnut	28
riso – fegato grasso – quaglia – oro ‘super fino Carnaroli Acquerello’ risotto from ‘Vercelli’ foie gras pâté, quail ragout, 24 karats gold leaf	46	bottoni – lingua – ostriche – limone hand-crafted ‘bottoni’ filled with braised veal tongue ‘salsa verde’ fresh oyster, candied lemon, veal stock	38
linguine – astice – pomodoro ‘linguine’, tomato, Canadian lobster	<i>½ lobster / full lobster</i> 48 / 78	tagliolini – tartufo nero di Périgord house-made ‘tagliolini’ shaved Périgord’s black truffle (5 gr)	48
ravioli – burrata – pomodoro – basilico (V) hand-crafted ‘ravioli’ stuffed with ‘stracciatella’, tomato coulis, basil	38		

secondi

branzino – patate viola – finocchi – taccole – broccoli – pistacchi roasted Mediterranean sea bass fillet, baby fennel, broccoli snow pea beans, ‘Bronte’ pistachio sauce	48	pollo – aglio – peperoncino – patate sous-vide free range spring chicken marinated with chilli sweet garlic purée, rosemary potatoes	35
merluzzo – asparagi verdi – patate oven-baked black cod, vanilla scented green asparagus roasted potato purée	58	agnello – melanzane – cavolo cinese – caffè sous-vide and pan-fried Queensland farm lamb loin roasted eggplant purée, sautéed bok-choy, coffee powder	55
manzo – verdure di stagione slow-cooked veal cheek, sautéed seasonal vegetables, celeriac purée	55	piccione – frutti di bosco – rape bianche roasted ‘Bresse’ pigeon, mixed berries, rosemary smoked white turnips	68

tartufo nero di Périgord

Périgord’s winter black truffle is available at 5 per gr

la degustazione

select 3 dishes from the above to create your own unique tasting menu – 4 course 108
1 antipasti – 1 primi – 1 secondi – 1 dolci
available for a party of 8 and below, maximum 3 different dishes per course can be ordered

pizza gourmet

pizza – burrata – tartufo nero di Périgord (V)
house-made ‘pizza’, burrata cheese, shaved Périgord’s black truffle (10 gr) 62

alla griglia
charcoal grilled

costata di manzo 150 days dry-aged Black Angus beef bone-in ribeye -from 1kg to 2kg-	per 100gr	25
filetto di manzo MS6 Tajima Wagyu beef tenderloin -from 200gr to 1kg-	per 100gr	38
tomahawk MS5 Tajima Wagyu beef tomahawk -from 1.2kg to 2kg-	per 100gr	28
scampi langoustines glazed with beer reduction -minimum 5 pieces-	per piece	15

side dishes 16

spinaci garlic-chilli sautéed spinach	broccoli roasted broccoli	patate roasted potatoes	finferli - porcini sautéed chanterelle & porcini mushrooms
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All prices are subject to 10% service charge and prevailing government tax