

starters

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|---|------------------------|--------------|
| burratina 'burratina' cheese, confit Japanese cherry tomatoes, basil essence | | 34 |
| scampi charcoal grilled langoustine, romanesco, sesame, white miso, 'Bagna Cauda' | | 34 |
| capasante pan-seared 'Hokkaido' scallops, beluga lentils, white corn, dill oil | | 34 |
| carpaccio 'Tajima' beef tenderloin 'carpaccio', 'parmesan' cheese, 25 years old balsamic vinegar | | 26 |
| 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 | | 36 |
| ostriche live seasonal oysters, onion sorbet | 3 pcs / 6 pcs / 12 pcs | 18 / 32 / 58 |

pasta & risotto

starter / main

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|---|-------|
| tagliolini 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 |
| tagliatelle truffle butter sauce, Italian summer truffle | 28/38 |

main courses

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| branzino roasted Italian seabass, young zucchini, spring herbs salad | 48 |
| merluzzo pan-seared silver cod, broccolini, 'taggiasca' olives cream confit tomatoes, capers sauce | 58 |
| manzo 'Sanchoku' wagyu beef striploin MBS 6/7, black garlic purée, 'finferli' mushrooms | 68 |
| agnello roasted New Zealand lamb rack, Sicilian pistachio, 'borrettane' onion, heirloom beetroots | 55 |
| pollo charcoal baked organic yellow spring chicken, basil, foie gras, smoked cauliflower Sichuan pepper jus | 38 |

degustation menu

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|---|-----|
| select 4 dishes to create your own unique tasting menu – 4 course | 118 |
| <i>starter – pasta – main course – dessert</i> | |
| select 3 dishes to create your own unique tasting menu – 3 course | 98 |
| <i>starter – pasta or main course – dessert</i> | |
| Langoustine, tuna and 'tagliolini' lobster <i>additional 10</i> | |

gourmet pizza

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| house-made pizza, 'stracciatella' cheese, Italian summer truffle | 48 |
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from the grill & charcoal oven

meat

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|---|-------------------|-----------|----------|
| MBS 4-5 'Sher' wagyu (Australia) beef tenderloin <i>add foie gras</i> | from 200gr | per 100gr | 38 16 |
| full blood A4 'Tochigi' wagyu (Japan) beef striploin | | 120gr | 128 |
| 200 days grain fed Black Angus beef ribeye | from 300gr | per 100gr | 24 |
| bone-in USDA prime beef short rib | | | 58 |
| 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 1.2kg | per 100gr | 22 |

seafood

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| Mozambique langoustine | | per piece (min 3) | 25 |
| Hokkaido scallops | | per piece (min 5) | 12 |

side dishes

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| funghi sautéed 'girolle' mushrooms, thyme butter, roasted veal jus | | | 24 |
| asparagi charcoal-grilled green asparagus chardonnay and honey dressing | | | 18 |
| patate truffle mashed potato | | | 18 |
| lattuga grilled little gem lettuce, 'ceasar' sauce, crispy parma ham, garlic grissini crumble | | | 14 |
| cavolfiore gratinated cauliflower, hazelnut and 'parmesan' crumble | | | 12 |
| insalata rocket salad, tomatoes, balsamic vinegar | | | 12 |

sauces

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

caviar

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|---------------------------------------|--|--|-----|
| Russian sturgeon | | | |
| 30 gr | | | 98 |
| 50 gr | | | 168 |
| Siberian sturgeon | | | |
| 30 gr | | | 88 |
| 50 gr | | | 148 |
| <i>served with classic condiments</i> | | | |

desserts

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| mozzarella buffalo 'mozzarella' soft cheesecake, Japanese strawberry 'Cutrera' Extra Virgin olive oil | 16 |
| limone meringue, lemon cream, raspberry | 16 |
| 'tiramisù' 'mascarpone' cream, Marsala zabaione, espresso gel and sponge | 16 |
| cioccolato Valrhona Araguani 72% chocolate, black truffle, hazelnut | 25 |
| 'mille-feuille' mixed berries, pastry cream | 18 |
| cioccolato Valrhona Equatoriale 55% chocolate molten lava cake bourbon vanilla ice-cream, Galliano liquor (please allow about 15 minutes for preparation) | 22 |