

## EXECUTIVE SET LUNCH

**2 course 42**

**3 course 52 includes coffee / tea**

### starters

#### **artisanal 'burratina' cheese**

roasted capsicum  
toasted pine nuts

#### **butternut soup**

spiced roasted squash seeds

#### **'Hokkaido' scallops 'crudo' +8**

avocado, compressed cucumber  
'Ikura' salmon roe

### pasta & main courses

#### **'tagliatelle' pasta**

wild mushrooms, summer truffle

#### **Australian seabass**

potatoes mousseline, green  
asparagus

#### **'Kurobuta' pork loin**

'heirloom' carrots, marsala jus

#### **Black Angus beef tenderloin +10**

celeriac purée, broccoletti  
mustard jus

### desserts

#### **tiramisù'**

classic Italian 'tiramisu'

#### **ice-cream or sorbet**

ice-cream: vanilla and chocolate  
sorbet: lemon and strawberry

#### **Italian cheese selection +10**

assorted jam, fruits, bread

## A LA CARTE MENU

### starters

**scampi** charcoal grilled langoustine, romanesco, sesame, white miso, 'Bagna Cauda' 32

**capesante** pan-seared 'Hokkaido' scallops, beluga lentils, white corn, dill oil 32

**burratina** cheese, confit Japanese cherry tomatoes, basil essence 32

**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

### pasta

**taglioni** half confit Canadian lobster, 'Datterini' tomatoes, 'Amalfi' lemon 46

**spaghetti** razor clams, 'oscietra' caviar, bergamot scent 42

**ravioli** 'burratina' filling, 'san marzano' tomatoes coulis, fresh basil 36

**fettuccine** butter sauce, black winter truffle 44

### main courses

**branzino** roasted Italian seabass, young zucchini, spring herbs salad 48

**merluzzo** pan-seared silver cod, broccolini, 'taggiasca' olives cream, potatoes mille-feuille 58

**agnello** roasted New Zealand lamb rack, pistachio, 'borrettane' onion, heirloom beetroots 52

**manzo** Sanchoku wagyu beef striploin MBS 6/7, black garlic purée, 'finferli' mushrooms 62

### from the grill & charcoal oven

full blood A4 'Tochigi' wagyu (Japan) **striploin** (120gr) 16

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 1.2kg per 100gr 22

### side dishes

**asparagi** charcoal-grilled green asparagus chardonnay and honey dressing 18

**cavolfiore** gratinated cauliflower, hazelnut and 'parmesan' crumble 12

**patate** truffle mashed potato 18

**lattuga** grilled little gem lettuce, 'ceaser' sauce, crispy parma ham, garlic grissini crumble 14