

EXECUTIVE SET LUNCH

2 course 48

3 course 58 includes coffee / tea

starters

Porcini soup

sunchoke, sumac

roasted cauliflower

parmesan foam, gentile hazelnut

Hokkaido scallops 'crudo' +8

avocado, smoked quail egg
'Ikura' salmon roe

pasta & main courses

house-made pappardelle

ox tail ragout, black winter truffle

silver cod

celeriac, asparagus
seafood 'cacciucco'

Iberico pork loin

pumpkin, broccoletti, pepper jus
change to wagyu beef tenderloin +16

house-made tagliatelle +15

Canadian lobster ragout
Japanese tomatoes, Martini

desserts

Valhrona chocolate mousse

wild berries

ice-cream or sorbet

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

Italian cheese selection +10

assorted jam, fruits, bread

LUNCH A LA CARTE MENU

gourmet pizza

house-made pizza 'stracciatella' cheese, black winter truffle 48

starters

scampi charcoal grilled langoustine, romanesco, sesame, white miso 'Bagna Cauda' 38

capesante pan-seared 'Hokkaido' scallops, Japanese pumpkin, crispy guanciale, winter truffle 34

burratina confit Japanese cherry tomatoes, basil essence 32

fegato d'oca orange cured foie gras, variations of beetroot, raspberry 'vincotto' 28

manzo wagyu beef tenderloin 'tartare', 'beluga' capers, smoked egg yolk, aged balsamic 28

pasta

taglioni Alaska king crab, 'Datterini' tomatoes 68

spaghetti razor clams, 'oscietra' caviar, bergamot scent 46

risotto Sicilian red prawn, Venetian spices 42

tagliatelle truffle butter sauce, black winter truffle 36

main courses

branzino roasted Italian seabass, zucchini and basil terrine, ramsons 48

merluzzo silver cod, Canadian lobster, fregola, green asparagus, saffron 'cacciucco' 68

agnello roasted 'Te Mana' lamb loin, Sicilian pistachio, heirloom beetroots, sambuca jus 55

manzo 'Jac' wagyu 8/9 striploin, oak lettuce, smoked bone marrow 78

from the grill & charcoal oven

200 days grain fed Black Angus beef **tomahawk** from 1.2kg to 1.6kg per 100gr 20

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

side dishes

asparagi charcoal-grilled green asparagus chardonnay and honey dressing 18

insalata rocket salad, Japanese cherry tomatoes, balsamic vinegar 14

patate truffle mashed potato 18