

EXECUTIVE SET LUNCH

2 course 59

3 course 69 includes coffee / tea

starters

green asparagus soup

pistachio, basil oil

burratina

Japanese cherry tomatoes
panzanella, basil emulsion

Sicilian red prawn tartare +12

passion fruit, 'Ikura' salmon roe

pasta & main courses

parmesan ravioli

pumpkin, guanciale

Mediterranean sea bream

Brussel sprouts
cauliflower cream

herb crusted lamb rack

heirloom carrots
pickled mustard

change to wagyu beef tenderloin +20

house-made tagliatelle +15

Canadian lobster ragout, saffron

desserts

chocolate profiterole

espresso, mascarpone

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 *available for groups of up to 6 guests*

gourmet pizza

house-made pizza 'stracciatella' cheese, summer truffle 48

starters

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

capesante pan-seared 'Hokkaido' scallops, Japanese pumpkin, crispy guanciale, summer truffle 36

burratina confit Japanese cherry tomatoes, basil essence 34

fegato d'oca orange cured foie gras, variations of beetroot, raspberry 'vincotto' 32

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

pasta

tagliolini Alaska king crab, 'Datterini' tomatoes 68

spaghetti razor clams, 'oscietra' caviar, bergamot scent 48

risotto Sicilian red prawn, Venetian spices 48

tagliatelle truffle butter sauce, summer truffle 42

main courses

branzino roasted Italian seabass, zucchini and basil terrine, ramsons 52

rombo Spanish turbot, green asparagus, orange, saffron 'cacciucco' 68

agnello roasted 'Te Mana' lamb loin, Sicilian pistachio, heirloom beetroots, sambuca jus 58

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

from the grill

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