

## EXECUTIVE SET LUNCH

**2 course 52**

**3 course 62 includes coffee / tea**

### starters

**leek and potato soup**

parsley, sumac

**tuna tartare**

yuzu, beluga capers

**pan seared foie gras +8**

pear, Moscato

### pasta & main courses

**house-made 'pappardelle'**

white asparagus

black winter truffle

**Black Cod**

cauliflowers

langoustine cacciucco

**Durok pork loin**

butternut, broccoletti

blueberry jus

**change to wagyu beef tenderloin +20**

**'calamarata' +12**

'Obsiblu' prawn

saffron, Martini

### desserts

**dulce parfait**

raspberry, tonka bean

**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

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, black winter 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