

EXECUTIVE SET LUNCH

2 course 48

3 course 58 includes coffee / tea

starters

white asparagus salad

smoked mascarpone fondue
confit egg yolk, crispy 'guanciale'

burratina

heirloom beetroots, roasted pine nuts
basil essence

langoustine bisque +6

sweet potatoes, dill oil

pasta & main courses

house-made tagliatelle

mushroom ragout, summer truffle

Iberico pork loin

eggplant and balsamic cream
spiced carrots, pickled mustard
change to wagyu beef tenderloin +16

Italian seabass

baby fennel, sunchoke velouté

house-made tagliolini +12

half Canadian lobster
Moscato, 'datterini' tomatoes

desserts

cheesecake mousse

almond sable, lemon custard

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 summer truffle 48

starters

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

capesante pan-seared 'Hokkaido' scallops, smoked 'ikura' salmon roe, zucchini 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 vinegar 28

pasta

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

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

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

risotto Sicilian red prawn, Venetian spices 42

main courses

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

merluzzo pan-seared silver cod, broccolini, 'taggiasca' olives cream, confit tomatoes 58

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

manzo Sanchoku wagyu beef striploin MBS 6/7, celeriac purée, 'finferli' mushrooms 78

from the grill & charcoal oven

MBS 4-5 'Sher' wagyu (Australia) beef **tenderloin** 200gr 78

barley fed MBS4+ beef **striploin** 250gr 68

200 days grain fed Black Angus beef **porterhouse** from 1kg to 1.4kg 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