

EXECUTIVE SET LUNCH

2 course 42

3 course 52 includes coffee / tea

starters

grilled artichoke salad

hazelnut, 'burrata' cheese foam
smoked egg yolk

mushroom soup

'mascarpone' fondue

cured Scottish salmon +8

green asparagus, sour cream
'Ikura' salmon roe

pasta & main courses

kale and buffalo 'ricotta' 'ravioli'

tomatoes coulis, basil pesto

Italian seabass

roasted eggplant, pine nuts
confit tomatoes

Durok pork loin

sunchoke cream, spicy broccoletti
mustard jus

Black Angus beef striploin +8

sesame cream, frigitelli pepper
rosemary jus

desserts

Japanese strawberry mousse

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' 34

capesante pan-seared 'Hokkaido' scallops, beluga lentils, white corn, dill oil 34

burratina cheese, confit Japanese cherry tomatoes, basil essence 34

carpaccio 'Tajima' beef tenderloin 'carpaccio', 'parmesan' cheese, 25 years old balsamic vinegar 26

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

tagliatelle butter sauce, Italian summer truffle 38

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, black garlic purée, 'finferli' mushrooms 68

from the grill & charcoal oven

full blood A4 'Tochigi' wagyu (Japan) **striploin** (120gr) 128

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, 'ceasar' sauce, crispy parma ham, garlic grissini crumble 14