

dal mare • from the sea

dalla terra • from the land

- antipasti -

sardine – arancia – finocchi – melograno <i>Z.</i>	26
Italian sardines ‘beccafico’, orange and fennel salad, pomegranate	
gamberi – ceviche – arance rosse <i>Z.</i>	32
raw red prawns from ‘Mazara’, ceviche style, seasonal blood orange	
capésante – cavolfiore – rapanelli – castagne <i>3 pieces 34 / 5 pieces 52</i>	
pan-seared Hokkaido scallops, purple cauliflower purée, pink radish glazed chestnut	
caviale – Russian Caviar House Classic	
28.6gr / 50gr served with classic condiments	98 / 178
ostriche – fresh seasonal oysters	
3 pcs / 6 pcs / 12 pcs	15 / 28 / 52

manzo – rucola – Parmigiano Reggiano	28
wagyu beef ‘carpaccio’, Italian wild rocket, parmesan cheese	
fegato grasso – mela – cioccolato – lampone <i>Z.</i>	34
Rougié foie gras, apple compote, 70% Valrhona dark chocolate fresh raspberry	
burratina – pomodori – olio Siciliano (V)	32
fresh ‘burratina’ cheese from ‘Andria’, heirloom tomatoes basil and Sicilian ‘Cutrera’ extra virgin olive oil DOP	
degustazione di salumi	42
prosciutto ‘Pio Tosini Parma’ aged 20 months salchichon Iberico bellota, ‘mortadella’ from Bologna (serves 2)	

- primi -

aragostella – arancia – aneto	24
baby lobster bisque scented with orange and dill	
riso acquerello – nero di seppia – calamari <i>Z.</i>	32
‘super fino Carnaroli Acquerello’ risotto from ‘Vercelli’ squid ink, sautéed calamari, broccoli purée	
linguine – granchio – bottarga di muggine di Cabras <i>Z.</i>	46
‘linguine’, spanner crab, fresh tomato sauce sun-dried Sardinian grey mullet roe	
calamarata – pesto – gamberone – mentuccia	36
‘calamarata’ pasta, Sicilian ‘pesto’, jumbo prawn, fresh mint	

gnocchi – barbabietola – gorgonzola – noci (V)	28
pumpkin ‘gnocchi’, beetroot purée, ‘gorgonzola’ fondue, toasted walnut	
ravioli – burrata – pomodoro – basilico (V) <i>7 / 10 pieces 28 / 38</i>	
hand-crafted ‘ravioli’ stuffed with ‘stracciatella’, tomato coulis, basil	
agnolotti – coda di manzo – sedano rapa – pistacchi <i>8 / 12 pieces 28 / 38</i>	
hand-crafted ‘agnolotti’ filled with 12-hour marinated ox-tail celeriac purée, Sicilian ‘Bronte’ pistachios	
fettuccine – finferli – tartufo <i>Z.</i>	32
house-made ‘fettuccine’, seasonal yellow ‘chanterelle’ mushrooms truffle emulsion	

- secondi -

branzino – caponata – Porto	42
Mediterranean roasted sea bass fillet, Sicilian ‘caponata’ Port wine reduction	
polpo sardo – verdure al forno – salmoriglio <i>Z.</i>	44
poached and pan-seared Sardinian octopus, roasted vegetables ‘salmoriglio’ dressing	
merluzzo – carota – carciofi	58
oven-baked Atlantic cod, heirloom carrots, rosemary scented Sardinian artichokes, yellow carrot purée	
scampi – olio siciliano – gremolata <i>Z.</i>	68
pan-seared New Zealand ‘scampi’, garden vegetables, ‘gremolata’ Sicilian ‘Cutrera’ extra virgin olive oil DOP	

manzo – castagne – carciofi <i>Z.</i>	55
48 hours sous-vide and roasted U.S. prime beef short ribs glazed chestnuts and artichokes, veal reduction	
pollo – aglio – peperoncino – patate <i>Z.</i>	35
sous-vide at 62° free range spring chicken marinated with chili sweet garlic purée, rosemary potatoes	
agnello – patate – cipolline	55
2.5 hours sous-vide and pan-fried Queensland farm rack of lamb rosemary potatoes, balsamic infused pearl onions, natural jus	
manzo – broccoli – sedano rapa	58
150 days grain fed Black Angus beef tenderloin, broccoli ‘Romanesco’ celery root purée, veal reduction	

- la degustazione -

select 3 dishes from the above to create your own unique tasting menu – 4 course 98
1 antipasti (excluding caviar) – 1 primi – 1 secondi – 1 dessert
available for a party of 8 and below, maximum 3 different dishes per course can be ordered

- specialità della casa -

fiorentina alla Zafferano *Z.*
21 days dry-aged Black Angus beef T-bone (800 gr), oven-baked onions, potatoes, artichokes, veal reduction (serves 2) 168

gourmet pizza
crema tartufata – speck – ricotta
house-made ‘pizza’, truffle cream, Speck ham, grated ‘ricotta’ cheese 32
(available only for dinner)

side dishes 16		
spinaci	caponata	lenticchie
garlic-chili sautéed spinach	vegetable ‘caponata’	stewed lentil

All prices are subject to 10% service charge and prevailing government taxes