

- antipasti -

scampi – pinzimonio – limone	42	*manzo – rucola – Parmigiano Reggiano	30
steamed scampi, vegetables ‘pinzimonio style’		wagyu beef ‘carpaccio’, Italian wild rocket, parmesan cheese	
gamberi – ricotta – origano – pomodoro – salsa cocktail	32	*fegato grasso – carota – mostarda - nori	34
raw red prawns from ‘Mazara’, warm ricotta, tomato confit		pan-fried Rougi� foie gras with carrot pur��e, fruit mustard	
cocktail sauce espuma		baby carrot, sweet and spicy nori seaweed	
*capesante – zafferano – agretti – cappero – avruga	32	burratina – pomodori – semi di basilico (V)	28
raw Hokkaido scallops, saffron, avruga, monk’s beard, capers		fresh ‘burratina’ cheese from ‘Andria’, fresh tomato compote	
*asparagi bianchi – uovo	32	basil oil, olive soil, basil seeds, tomato essence	
braised white asparagus, asparagus cream and poached egg		degustazione di salumi	42
caviaie – Russian Caviar House Classic		prosciutto ‘Pio Tosini Parma’ aged 20 months	
served with classic condiments	28.6gr / 50gr	salchichon Iberico bellota, ‘mortadella’ from Bologna (serves 2)	
	98 / 178		
ostriche – fresh seasonal oysters	3 pcs / 6 pcs / 12 pcs	salmone – barbabietola – limetta – salsa verde – quinoa	28
	15 / 28 / 52	marinated salmon in beetroot juice, beetroot lime salad	
		‘salsa verde’, quinoa chips	

- primi -

aragostella – arancia – aneto baby lobster bisque scented with orange and dill	24	picio – cozze – vongole – cannolicchio ‘picio’ pasta with naked seafood: mussels, clams and razor clams in chili pepper, oil and parsley	32
riso – oro – zafferano ‘tribute to Chef Gualtiero Marchesi’ ‘super fino Carnaroli Acquerello’ risotto from ‘Vercelli’ saffron, bone marrow, 24 karats gold leaf	32	gnocchi – barbabietola – gorgonzola – noci (V) pumpkin ‘gnocchi’, beetroot pur�e, ‘gorgonzola’ fondue toasted walnut	28
‘gnudo – ricotta – spinaci – calameretti ricotta and spinach ‘gnudo’ with baby squid in butter and sage	26	*agnolotti – coda di manzo – sedano rapa – pistacchi 7 pieces 28 / 11 pieces 38 hand-crafted ‘agnolotti’ filled with 12-hour marinated ox-tail celeriac pur�e, Sicilian ‘Bronte’ pistachios	
linguine – astice – pomodoro � lobster 48 / full lobster 78 ‘linguine’, tomato, Canadian lobster		fettuccine – P�rigord tartufo nero (V) house-made ‘fettuccine’, 5 grams shaved P�rigord black truffle	49
ravioli – burrata – pomodoro – basilico (V) 5 pieces 28 / 7 pieces 38 hand-crafted ‘ravioli’ stuffed with ‘stracciatella’, tomato coulis, basil			

- secondi -

pollo – aglio – peperoncino – patate sous-vide free range spring chicken marinated with chili sweet garlic pur�e, rosemary potatoes	35	manzo – castagne – carciofi 48 hours sous-vide and roasted U.S. prime beef short ribs glazed chestnuts and artichokes, veal reduction	55
branzino – caponata – Porto Mediterranean roasted sea bass fillet, Sicilian ‘caponata’, Port wine reduction	42	polpo sardo – verdure al forno – salmoriglio poached and pan-seared Sardinian octopus, roasted vegetables ‘salmoriglio’ dressing	44
*merluzzo – asparagi verdi – patate oven-baked black cod, vanilla scented green asparagus roasted potato pur�e	58	agnello – melanzane – cavolo cinese – caff� sous-vide and pan-fried Queensland farm rack of lamb roasted eggplant pur�e, saut�ed bok-choy, coffee powder	55
*manzo – capperi – liquirizia – scorzanera – sedano rapa 150 days grain fed Black Angus beef tenderloin gratinated with liquorice and capers, celery root pur�e, saut�ed salsify	58	piccione – topinambur – nocciola – scalogno – mela roasted ‘Bresse’ pigeon, Jerusalem artichoke, hazelnut, shallot, apple	68

*tartufo nero di P rigord

suggested dishes for additional shaved P rigord black truffle – (min 3 grams) per gram 7

la degustazione

select 3 dishes from the above to create your own unique tasting menu – 4 course 108
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

specialit  della casa

*costata di manzo

21 days dry-aged Black Angus beef ‘c te de boeuf’ (from 1kg to 2kg), oven-baked onions, potatoes, artichokes per 100 gr 16

gourmet pizza (V)

spinaci novelli – mozzarella – P rigord tartufo nero

house-made ‘pizza’, baby spinach, mozzarella cheese, 5 grams P rigord black truffle 53

side dishes 16

spinaci
garlic-chili saut ed spinach

caponata
vegetable ‘caponata’

asparagi fritti
deep fried asparagus, tartar sauce, egg bottarga

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