

dal mare • from the sea

sardine – arancia – finocchi – melograno <i>Z.</i>	26
Italian sardines ‘beccafico’, orange and fennel salad, pomegranate	
gamberi – ceviche – fichi <i>Z.</i>	32
raw red prawns ‘tartare’ from ‘Mazara’, ceviche style, seasonal figs	
capesante – piselli – scalogno – datterini	34 / 52
pan-seared Hokkaido scallops, green pea purée, shallot petals yellow cherry tomatoes confit	
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

aragostella – arancia – aneto	24
baby lobster bisque scented with orange and dill	
riso acquerello – nero di seppia – calamari – fave <i>Z.</i>	32
‘super fino Carnaroli Acquerello’ risotto from ‘Vercelli’ squid ink, sautéed calamari, fava bean 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	

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 – asparagi – pomodori secchi	58
oven-baked Atlantic cod, white asparagus, heirloom vegetables sun-dried tomatoes, green asparagus sauce	
scampi – olio siciliano – gremolata <i>Z.</i>	68
pan-seared New Zealand ‘scampi’, garden vegetables ‘gremolata’ Sicilian ‘Cutrera’ extra virgin olive oil DOP	

dalla terra • from the land

- antipasti -

manzo – rucola – Parmigiano Reggiano	28
wagyu beef ‘carpaccio’, Italian wild rocket, parmesan cheese	
fegato grasso – pera – frutti di bosco – cioccolato <i>Z.</i>	34
Rougié foie gras, sous-vide honey pear, fresh berry, dark chocolate	
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 -

gnocchi – asparagi – zafferano (V)	28
pumpkin potato ‘gnocchi’, white and green asparagus, saffron sauce	
ravioli – burrata – pomodoro – basilico (V)	28 / 38
hand-crafted ‘ravioli’ stuffed with ‘stracciatella’, tomato coulis, basil	
agnolotti – coda di manzo – sedano rapa – pistacchi <i>Z.</i>	28 / 38
hand-crafted ‘agnolotti’ filled with 12-hour marinated ox-tail celeriac purée, Sicilian ‘Bronte’ pistachios	
fettuccine – finferli – tartufo <i>Z.</i>	34
house-made ‘fettuccine’, seasonal yellow ‘chanterelle’ mushrooms truffle emulsion	

- secondi -

manzo – broccoli – carciofi <i>Z.</i>	55
48 hours sous-vide and roasted U.S. prime beef short ribs sautéed ‘Romanesco’ 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 – funghi – topinambour	58
150 days grain fed Black Angus beef tenderloin, seasonal mushrooms Jerusalem artichoke 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 <i>Z.</i>	
21 days dry-aged Black Angus beef T-bone (800 gr), oven-baked onions, potatoes, artichokes, veal reduction (serves 2)	148

gourmet pizza	
asparagi bianchi – speck – ricotta	
house-made ‘pizza’, white asparagus, Speck ham, grated ‘ricotta’ cheese	32
(available only for dinner)	

side dishes			16
spinaci	broccoli	asparagi bianchi	
garlic-chilli sautéed spinach	sautéed heirloom broccoli	sautéed white asparagus	

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