

antipasti

gamberi – cavolfiore – mandorla raw red prawns from ‘Mazara’, heirloom cauliflower, almond cream	34	capellini – riccio di mare – caviale <i>Z.</i> cold ‘angel hair’ pasta, fresh sea urchin, 5gr Ossetra caviar	48
capesante – finocchi – zafferano – caviale <i>Z.</i> pan-seared ‘Hokkaido’ scallops, fennel and saffron cream basil oil, 3gr Ossetra caviar	38	fegato grasso – carote – mostarda di frutta pan-seared foie gras, variation heirloom carrots, fruit mustard pepper jus (3gr Alba’s white truffle, supplement 36)	34
manzo – rucola – Parmigiano Reggiano – balsamico ‘wagyu’ beef ‘carpaccio’, baby rocket salad, 25 years aged balsamic vinegar ‘parmesan’ cheese cream and ‘coins’ (3gr Alba’s white truffle, supplement 36)	28	burratina – pomodori – basilico (V) <i>Z.</i> fresh ‘burratina’ cheese from ‘Andria’, baked Japanese tomatoes tomato water, basil oil	32
tonno – alga – caviale – sesamo ‘bigeye’ tuna tartare, seaweed mayonnaise, ‘Ikura’ salmon roe ponzu yuzu, sesame tuile	32	ostriche – fresh seasonal oysters, onion sorbet 3 pcs / 6 pcs / 12 pcs 18 / 32 / 58	
		degustazione di salumi selection of Italian cold cuts (serves 2)	42

primi

aragostella – arancia – aneto baby lobster bisque scented with orange and dill	24	gnocchi – barbabietola – gorgonzola – noci (V) potato and beetroot ‘gnocchi’, ‘gorgonzola’ fondue toasted walnuts	28
riso – robiola – midollo – tuorlo ‘super fino Carnaroli Acquerello’ risotto from ‘Vercelli’ ‘robiola’ cheese, roasted bone marrow, smoked egg yolk (3gr Alba’s white truffle, supplement 36)	38	spaghetti – granchio – bottarga cavaliere giuseppe cocco ‘spaghetti’ pasta, spanner crab Sardinian ‘bottarga’ and white wine sauce	42
tagliolini – astice – pomodoro <i>Z.</i> ½ lobster / full lobster 48 / 78 house-made ‘tagliolini’ pasta, confit tomato, Canadian lobster, lemon, chilli		fettuccine – tartufo di Alba <i>Z.</i> house-made ‘fettuccine’ pasta, butter sauce 5gr Alba’s white truffle	58
ravioli – burrata – pomodoro – basilico (V) <i>Z.</i> hand-crafted ‘ravioli’ stuffed with ‘stracciatella’ cheese, tomato coulis, basil	36		
gluten free pastas are available upon request			

secondi

branzino – zucchine – mais – cozze – dragoncello roasted Mediterranean seabass fillet, baby zucchini, corn mussels and tarragon emulsion	48	pollo – topinambur – patate sous-vide free range spring chicken, rosemary potatoes Jerusalem artichoke cream, thyme jus	35
merluzzo – romanesco – pomodoro <i>Z.</i> oven-baked ‘silver’ cod, ‘romanesco’, confit cherry tomato	58	agnello – melanzane – cavolo cinese <i>Z.</i> sous-vide and pan-fried New Zealand lamb rack roasted eggplant purée, sautéed bok-choy	52
manzo – funghi – sedano rapa – mostarda <i>Z.</i> slow-cooked beef short ribs, ‘finferli’ mushrooms celeriac purée, kalette, mustard foam (3gr Alba’s white truffle, supplement 36)	55	piccione – frutti di bosco – rape bianche – mandorla roasted ‘Bresse’ pigeon, mixed berries, almond, smoked white turnips	68

tartufo bianco di Alba

Alba’s white truffle is available at 12 per gr (min 3 gr)

la degustazione

select 3 dishes from the above to create your own unique tasting menu – 4 course 108
1 antipasti – 1 primi – 1 secondi – 1 dolci
available for a party of 8 and below. Fettuccine, pigeon and capellini are excluded from the selection

pizza gourmet

pizza al tartufo bianco di Alba

house-made ‘pizza’, mozzarella cheese, 5gr shaved Alba’s white truffle 62

charcoal grill

side dish 16	meat	sauce 9
asparagi charcoal-grilled green asparagus chardonnay and honey dressing	grass fed Black Angus beef tenderloin MBS2+ from 200gr per 100gr 38 add foie gras 16	béarnaise zafferano <i>Z.</i> saffron infused béarnaise
cavolfiore gratinated cauliflower hazelnut and ‘parmesan’ crumble	150 days grain fed Black Angus beef striploin 300gr 68	tartufo black truffle & ‘porcini’ mushrooms
patata truffle mashed potato	200 days grain fed Black Angus beef tomahawk from 1.2kg to 2kg per 100gr 22	pepe nero black pepper
porcini sautéed porcini mushrooms	200 days grain fed Black Angus beef porterhouse from 1kg to 1.4kg per 100gr 24	burro erbe herbs infused butter
insalata rocket salad, tomatoes balsamic vinegar	all steaks are served with red wine sauce	chimichurri parsley, garlic, olive oil, oregano red wine vinegar

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