

antipasti

capesante – zafferano – taccole – cappero – avruga raw Hokkaido scallops, saffron, avruga, snow peas, capers	32	panzanella – balsamico – pane – sottaceti – senape (V) ‘panzanella’ crispy salad, pickles, mustard sorbet, balsamic vinegar foam	26
gamberi – ricotta – origano – pomodoro – salsa cocktail raw red prawns from ‘Mazara’, warm ricotta, tomato confit cocktail sauce espuma	32	fegato grasso – carota – mostarda – tè (serves 2) pan-fried Rougié foie gras with carrot purée, fruit mustard baby carrot, tea (with 3gr Italian white truffle, supplement 36)	68
uovo – funghi – patate – pane poached egg, Porcini mushroom, potato foam, rosemary bread crumble (with 3gr Italian white truffle, supplement 36)	28	burratina – pomodori – gazpacho – semi di basilico (V) fresh ‘burratina’ cheese from ‘Andria’, fresh tomato basil oil, olive soil, basil seeds, gazpacho	28
manzo – rucola – Parmigiano Reggiano wagyu beef ‘carpaccio’, Italian wild rocket sponge, parmesan cheese (with 3gr Italian white truffle, supplement 36)	30	degustazione di salumi selection of Italian cold cuts (serves 2)	42
ostriche – fresh seasonal oysters, onion sorbet 3 pcs / 6 pcs / 12 pcs	18 / 32 / 58	salmone – barbabietola – limetta – salsa verde – quinoa marinated salmon in beetroot juice, beetroot lime salad ‘salsa verde’, quinoa chips	28
caviale – Russian Caviar House Classic served with classic condiments	28.6gr / 50gr		98 / 178

primi

aragostella – arancia – aneto	24	picio – cozze – vongole – cannolicchio	32
baby lobster bisque scented with orange and dill		‘picio’ pasta with naked seafood:	
riso – oro – zafferano <i>‘tribute to Chef Gualtiero Marchesi’</i>	32	mussels, clams and razor clams in chili pepper, oil and parsley	
‘super fino Carnaroli Acquerello’ risotto from ‘Vercelli’		gnocchi – barbabietola – gorgonzola – noci (V)	28
saffron, bone marrow, 24 karats gold leaf		pumpkin ‘gnocchi’, beetroot purée, ‘gorgonzola’ fondue	
gnudo – ricotta – spinaci – cannella – calameretti	26	toasted walnut	
ricotta and spinach ‘gnudo’, cinnamon, baby squid in butter and sage		bottoni – lingua – ostriche – limone	38
linguine – astice – pomodoro <i>½ lobster / full lobster</i>	48 / 78	hand-crafted ‘bottoni’ filled with braised veal tongue	
‘linguine’, tomato, Canadian lobster		‘salsa verde’ fresh oyster, candied lemon, veal stock	
spaghettoni – burrata – pomodoro – basilico (V)	38	fettuccine – tartufo bianco italiano (V)	58
‘spaghettoni’, ‘burrata cheese’, tomato coulis, basil		house-made ‘fettuccine’, shaved Italian white truffle (3 gr)	

secondi

pollo – aglio – peperoncino – patate sous-vide free range spring chicken marinated with chilli sweet garlic purée, rosemary potatoes	35	manzo – capperi – liquirizia – porri – sedano rapa 150 days grain fed Black Angus beef tenderloin gratinated with liquorice and capers, celery root purée, leeks	58
branzino – patate viola – finocchi – taccole – broccoli – pistacchi roasted Mediterranean sea bass fillet, baby fennel, broccoli snow pea beans, ‘Bronte’ pistachio sauce	48	agnello – melanzane – cavolo cinese – caffè sous-vide and pan-fried Queensland farm lamb loin roasted eggplant purée, sautéed bok-choy, coffee powder	55
merluzzo – asparagi verdi – patate oven-baked black cod, vanilla scented green asparagus roasted potato purée	58	piccione – frutti di bosco – rape bianche roasted ‘Bresse’ pigeon, mixed berries, rosemary smoked white turnips	68

tartufo bianco italiano

Italian white truffle is available at 12 per gr

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 dolci
available for a party of 8 and below, maximum 3 different dishes per course can be ordered

specialità della casa

pizza – burrata – gamberi rossi di Mazara
house-made 'pizza', burrata cheese, raw red prawns from 'Mazara' 52

alla griglia

charcoal grilled

rombo chiodato

Mediterranean turbot fish (from 800gr to 1.5kg)	per 100gr	20
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costata di manzo

21 days dry-aged Black Angus beef 'bone-in rib eye' (from 1kg to 2kg)	per 100gr	18
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filetto di manzo

marble grade 5 Wagyu beef 'tenderloin' (from 200gr to 1kg)	per 100gr	30
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tomahawk

marble grade 5 Wagyu beef 'tomahawk' (from 1.2kg to 2kg)	per 100gr	20
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side dishes 16

cipolline	spinaci	broccoli	patate	finferli - porcini
caramelized pearl onions	garlic-chili sautéed spinach	roasted broccoli	roasted potatoes	sautéed chanterelle & porcini mushrooms

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