

- antipasti -

sardine – arancia – finocchi – melograno Italian sardines ‘beccafico’, orange and fennel salad, pomegranate	26	*manzo – rucola – Parmigiano Reggiano wagyu beef ‘carpaccio’, Italian wild rocket, parmesan cheese	30
gamberi – ceviche – arance rosse raw red prawns from ‘Mazara’, ceviche style, seasonal blood orange	32	*asparagi bianchi – uovo braised white asparagus, asparagus cream and poached egg	32
*capesante – cavolfiore – rapanelli – castagne pan-seared Hokkaido scallops, purple cauliflower purée pink radish, glazed chestnut	3 pieces 36 / 5 pieces 54	fegato grasso – mela – cioccolato – lampone Rougié foie gras, apple compote, 70% Valrhona dark chocolate fresh raspberry	34
caviale – Russian Caviar House Classic served with classic condiments	28.6gr / 50gr	burratina – pomodori – olio Siciliano (V) fresh ‘burratina’ cheese from ‘Andria’, heirloom tomatoes basil and Sicilian ‘Cutrera’ extra virgin olive oil DOP	32
ostriche – fresh seasonal oysters	3 pcs / 6 pcs / 12 pcs	degustazione di salumi prosciutto ‘Pio Tosini Parma’ aged 20 months salchichon Iberico bellota, ‘mortadella’ from Bologna (serves 2)	42

- primi -

aragostella – arancia – aneto baby lobster bisque scented with orange and dill	24	gnocchi – barbabietola – gorgonzola – noci (V) pumpkin ‘gnocchi’, beetroot purée, ‘gorgonzola’ fondue, toasted walnut	28
riso acquerello – oro – zafferano <i>‘tribute to Chef Gualtiero Marchesi’</i> ‘super fino Carnaroli Acquerello’ risotto from ‘Vercelli’ saffron, bone marrow, 24 karats gold leaf	38	ravioli – burrata – pomodoro – basilico (V) hand-crafted ‘ravioli’ stuffed with ‘stracciatella’, tomato coulis, basil	7 pieces 28 / 10 pieces 38
cappellini – granchio – bottarga di muggine di Cabras ‘angel hair’, spanner crab, fresh tomato sauce sun-dried Sardinian grey mullet roe	46	*agnolotti – coda di manzo – sedano rapa – pistacchi hand-crafted ‘agnolotti’ filled with 12-hour marinated ox-tail celeriac purée, Sicilian ‘Bronte’ pistachios	8 pieces 28 / 12 pieces 38
linguine – astice – bisque ‘linguine’, bisque, Canadian lobster	½ lobster 48 / full lobster 78	fettuccine – Périgord tartufo nero (V) house-made ‘fettuccine’, 5 grams shaved Périgord black truffle	49

- secondi -

branzino – caponata – Porto Mediterranean roasted sea bass fillet, Sicilian ‘caponata’ Port wine reduction	42	manzo – castagne – carciofi 48 hours sous-vide and roasted U.S. prime beef short ribs glazed chestnuts and artichokes, veal reduction	55
polpo sardo – verdure al forno – salmoriglio poached and pan-seared Sardinian octopus, roasted vegetables ‘salmoriglio’ dressing	44	pollo – aglio – peperoncino – patate sous-vide at 62° free range spring chicken marinated with chili sweet garlic purée, rosemary potatoes	35
*merluzzo – asparagi verdi – patate oven-baked black cod, vanilla scented green asparagus roasted potato purée	58	agnello – melanzane – cavolo cinese – caffè 2.5 hours sous-vide and pan-fried Queensland farm rack of lamb roasted eggplant purée, sautéed bok-choy, coffee powder	55
piccione – topinambur – nocciola – scalogno roasted ‘Bresse’ pigeon, Jerusalem artichoke, hazelnut, shallot	78	*manzo – capperi – liquirizia – scorzanera – sedano rapa 150 days grain fed Black Angus beef tenderloin, gratinated with liquorice and capers, celery root purée, sautéed salsify	58

***tartufo nero di Périgord**

Suggested dishes for additional shaved Périgord black truffle – 7 per gram (min 3 grams)

-- 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

specialità della casa -

*costata di manzo 21 days dry-aged Black Angus beef ‘côte de boeuf’ (from 1kg), oven-baked onions, potatoes, artichokes	16 per 100 gr
gourmet pizza (V) spinaci novelli – mozzarella – Périgord tartufo nero house-made ‘pizza’, baby spinach, mozzarella cheese, 5 grams Périgord black truffle	53
side dishes	16
spinaci garlic-chili sautéed spinach	caponata vegetable ‘caponata’
	broccoli arriminati breaded and sautéed broccoli