

antipasti

gamberi – ricotta – origano – pomodoro – salsa cocktail raw red prawns from ‘Mazara’, warm ricotta, tomato confit cocktail sauce espuma	32	asparagi bianci – pane – uovo (V) sautéed white asparagus from ‘Veneto’, asparagus white wine sauce poached egg, rosemary bread crumble	32
capesante – zafferano – avruga pan-fried ‘Hokaido’ scallops, saffron sauce, avruga caviar	38	fegato grasso – carota – mostarda – tè pan-fried Rougié foie gras with carrot purée, fruit mustard baby carrot, tea	34
degustazione di salumi selection of Italian cold cuts (serves 2)	42	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	30	ostriche – fresh seasonal oysters, onion sorbet 3 pcs / 6 pcs / 12 pcs 18 / 32 / 58	
salmone – mela – finocchio – senape salmon tartare, salmon roe, fennel, fennel seeds, mustard sorbet	28		

primi

aragostella – arancia – aneto baby lobster bisque scented with orange and dill	24	gnocchi – barbabietola – gorgonzola – noci (V) potatoes ‘gnocchi’, beetroot purée, ‘gorgonzola’ fondue toasted walnut	28
riso – fegato grasso – quaglia – oro ‘super fino Carnaroli Acquerello’ risotto from ‘Vercelli’ foie gras pâté, quail ragout, 24 karats gold leaf	46	bottoni – lingua – ostriche – limone hand-crafted ‘bottoni’ filled with braised veal tongue ‘salsa verde’ fresh oyster, candied lemon, veal stock	38
linguine – astice – pomodoro ‘linguine’, tomato, Canadian lobster	<i>½ lobster / full lobster</i> 48 / 78	fettuccine – tartufo – funghi house-made ‘fettuccine’ pasta, truffle emulsion ‘morel’ and ‘girolle’ mushrooms	34
ravioli – burrata – pomodoro – basilico (V) hand-crafted ‘ravioli’ stuffed with ‘straciatella’, tomato coulis, basil	38		

secondi

branzino – patate viola – finocchi – taccole – broccoli – pistacchi roasted Mediterranean sea bass fillet, baby fennel, broccoli snow pea beans, ‘Bronte’ pistachio sauce	48	pollo – aglio – peperoncino – patate sous-vide free range spring chicken marinated with chilli sweet garlic purée, rosemary potatoes	35
merluzzo – asparagi verdi – patate oven-baked black cod, green asparagus, roasted potato aged balsamic vinegar	58	agnello – melanzane – cavolo cinese – caffè sous-vide and pan-fried Queensland farm lamb loin roasted eggplant purée, sautéed bok-choy, coffee powder	55
manzo – verdure di stagione slow-cooked beef short ribs, sautéed seasonal vegetables, celeriac purée	55	piccione – frutti di bosco – rape bianche roasted ‘Bresse’ pigeon, mixed berries, rosemary smoked white turnips	68

exquisite caviar selection is available

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, maximum 3 different dishes per course can be ordered

pizza gourmet

pizza – gamberi – ricio
house-made ‘pizza’, raw red prawns from ‘Mazara’, sea urchin 68

exquisite caviar selection is available

alla griglia charcoal grilled				
costata di manzo				
150 days dry-aged Black Angus beef bone-in rib eye	-from 1kg to 2kg-	per 100gr	25	
filetto di manzo				
MS6 Tajima Wagyu beef tenderloin	-from 200gr to 1kg-	per 100gr	38	
tomahawk				
MS5 Tajima Wagyu beef tomahawk	-from 1.2kg to 2kg-	per 100gr	28	
scampi				
langoustines glazed with beer reduction	-minimum 5 pieces-	per piece	15	
side dishes 16				
asparagi white and green asparagus	spinaci garlic-chilli sautéed spinach	broccoli roasted broccoli	patate roasted potatoes	finferli - porcini sautéed chanterelle & porcini mushrooms