

antipasti

capesante – zafferano – taccole – cappero – avruga	32	panzanella – balsamico – pane – sottaceti – senape (V)	26
raw Hokkaido scallops, saffron, avruga, snow peas, capers		‘panzanella’ crispy salad, pickles, mustard sorbet, balsamic vinegar foam	
gamberi – ricotta – origano – pomodoro – salsa cocktail	32	fegato grasso – carota – mostarda – tè (serves 2)	68
raw red prawns from ‘Mazara’, warm ricotta, tomato confit cocktail sauce espuma		pan-fried Rougié foie gras with carrot purée, fruit mustard baby carrot, tea	
pomodoro – pane – Parmigiano Reggiano – uovo	26	burratina – pomodori – semi di basilico (V)	28
pomodoro Tuscan thick soup, poached egg, parmesan crumble		fresh ‘burratina’ cheese from ‘Andria’, fresh tomato compote basil oil, olive soil, basil seeds, tomato essence (with 3gr Australian Manjimup black truffle, supplement 18)	
manzo – rucola – Parmigiano Reggiano	30	degustazione di salumi	42
wagyu beef ‘carpaccio’, Italian wild rocket, parmesan cheese (with 3gr Australian Manjimup black truffle, supplement 18)		selection of Italian cold cuts (serves 2)	
ostriche – fresh seasonal oysters, onion sorbet	3 pcs / 6 pcs / 12 pcs	salmone – barbabietola – limetta – salsa verde – quinoa	28
caviale – Russian Caviar House Classic		marinated salmon in beetroot juice, beetroot lime salad ‘salsa verde’, quinoa chips	
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 ‘tribute to Chef Gualtiero Marchesi’	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	½ lobster / full lobster	hand-crafted ‘bottoni’ filled with braised veal tongue	
‘linguine’, tomato, Canadian lobster	48 / 78	‘salsa verde’ fresh oyster, candied lemon, veal stock	
ravioli – burrata – pomodoro – basilico (V)	5 pieces / 7 pieces	fettuccine – tartufo nero australiano (V)	52
hand-crafted ‘ravioli’ stuffed with ‘stracciatella’, tomato coulis, basil	28 / 38	house-made ‘fettuccine’, shaved Australian Manjimup black truffle	

secondi

pollo – aglio – peperoncino – patate	35	manzo – capperi – liquirizia – porri – sedano rapa	58
sous-vide free range spring chicken marinated with chilli		150 days grain fed Black Angus beef tenderloin	
sweet garlic purée, rosemary potatoes		gratinated with liquorice and capers, celery root purée, leeks	
branzino – caponata – Porto	42	agnello – melanzane – cavolo cinese – caffè	55
roasted Mediterranean sea bass fillet, Sicilian ‘caponata’, Port wine reduction		sous-vide and pan-fried Queensland farm lamb loin	
merluzzo – asparagi verdi – patate	58	roasted eggplant purée, sautéed bok-choy, coffee powder	
oven-baked black cod, vanilla scented green asparagus		piccione – frutti di bosco – rape bianche	68
roasted potato purée		roasted ‘Bresse’ pigeon, mixed berries, rosemary smoked white turnips	

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

gourmet pizza

pizza al tartufo nero australiano

house-made 'pizza', mozzarella cheese, shaved Australian Manjimup black truffle 52

alla griglia

charcoal grilled

rombo chiodato

Mediterranean turbot (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 wagyu

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

caponata

broccoli

carciofi

patate

caramelized pearl onions garlic-chili sautéed spinach vegetable 'caponata' roasted broccoli sautéed artichoke roasted potatoes

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