antipasti

gamberi – ricotta – origano – pomodoro – salsa cocktail 32
raw red prawns from 'Mazara', warm ricotta, tomato confit
cocktail sauce espuma

uovo – funghi – patate – pane (V) 28
poached egg, Porcini mushroom, potato foam, rosemary bread crumble
(5gr Périgord's black truffle, supplement 25)

manzo – rucola – Parmigiano Reggiano 30
wagyu beef 'carpaccio', Italian wild rocket sponge, parmesan cheese
(5gr Périgord's black truffle, supplement 25)

salmone – mela – finoccio – senape 28
salmon tartare, salmon roe, fennel, fennel seeds, mustard sorbet

degustazione di salumi 42
selection of Italian cold cuts (serves 2)

fegato grasso – carota – mostarda – tè 34
pan-fried Rougié foie gras with carrot purée, fruit mustard
baby carrot, tea
(5gr Périgord's black truffle, supplement 25)

burratina – pomodori – gazpacho – semi di basilico (V) 28
fresh 'burratina' cheese from 'Andria', fresh tomato
basil oil, olive soil, basil seeds, gazpacho

ostriche – fresh seasonal oysters, onion sorbet
3 pcs / 6 pcs / 12 pcs 18 / 32 / 58

primi

aragostella – arancia – aneto 24
baby lobster bisque scented with orange and dill

riso – fegato grasso – quaglia – oro 46
'super fino Carnaroli Acquerello' risotto from 'Vercelli'
foie gras pâté, quail ragout, 24 karats gold leaf

linguine – astice – pomodoro *½ lobster / full lobster* 48 / 78
'linguine', tomato, Canadian lobster

ravioli – burrata – pomodoro – basilico (V) 38
hand-crafted 'ravioli' stuffed with 'stracciatella', tomato coulis, basil

gnocchi – barbabietola – gorgonzola – noci (V) 28
potatoes 'gnocchi', beetroot purée, 'gorgonzola' fondue
toasted walnut

bottoni – lingua – ostriche – limone 38
hand-crafted 'bottoni' filled with braised veal tongue
'salsa verde' fresh oyster, candied lemon, veal stock

tagliolini – tartufo nero di Périgord 48
house-made 'tagliolini'
shaved Périgord's black truffle (5 gr)

secondi

branzino – patate viola – finocchi – taccole – broccoli – pistacchi 48
roasted Mediterranean sea bass fillet, baby fennel, broccoli
snow pea beans, 'Bronte' pistachio sauce

merluzzo – asparagi verdi – patate 58
oven-baked black cod, vanilla scented green asparagus
roasted potato purée

manzo – verdure di stagione 55
slow-cooked veal cheek, sautéed seasonal vegetables, celeriac purée

pollo – aglio – peperoncino – patate 35
sous-vide free range spring chicken marinated with chilli
sweet garlic purée, rosemary potatoes

agnello – melanzane – cavolo cinese – caffé 55
sous-vide and pan-fried Queensland farm lamb loin
roasted eggplant purée, sautéed bok-choy, coffee powder

piccione – frutti di bosco – rape bianche 68
roasted 'Bresse' pigeon, mixed berries, rosemary smoked white turnips

tartufo nero di Périgord

Périgord's winter black truffle is available at 5 per 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, maximum 3 different dishes per course can be ordered

pizza gourmet

pizza – burrata – tartufo nero di Périgord (V)
house-made 'pizza', burrata cheese, shaved Périgord's black truffle (10 gr) 62

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

spinaci garlic-chilli sautéed spinach
broccoli roasted broccoli
patate roasted potatoes
finferli - porcini sautéed chanterelle & porcini mushrooms

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