

- antipasti

capesante – zafferano – agretti – cappero – avruga raw Hokkaido scallops, saffron, avruga, monk’s beard, capers	32	asparagi bianchi – asparagi verdi – mandorle roasted white and green asparagus, asparagus cream, almonds	32
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	68
pomodoro – pane – Parmigiano Reggiano – uovo tomato and bread Tuscan thick soup, poached egg, parmesan crumble	26	burratina – pomodori – semi di basilico (V) fresh ‘burratina’ cheese from ‘Andria’, fresh tomato compote basil oil, olive soil, basil seeds, tomato essence	28
manzo – rucola – Parmigiano Reggiano wagyu beef ‘carpaccio’, Italian wild rocket, parmesan cheese	30	degustazione di salumi selection of Italian cold cuts (serves 2)	42
caviaie – Russian Caviar House Classic caviar served with classic condiments	28.6gr / 50gr	salmone – barbabietola – limetta – salsa verde – quinoa marinated salmon in beetroot juice, beetroot lime salad ‘salsa verde’, quinoa chips	28
ostriche – fresh seasonal oysters	3 pcs / 6 pcs / 12 pcs		18 / 32 / 58

- primi -

aragostella – arancia – aneto baby lobster bisque scented with orange and dill	24	picio – cozze – vongole – cannolicchio ‘picio’ pasta with naked seafood: mussels, clams and razor clams in chili pepper, oil and parsley	32
riso – oro – zafferano <i>‘tribute to Chef Gualtiero Marchesi’</i> ‘super fino Carnaroli Acquerello’ risotto from ‘Vercelli’ saffron, bone marrow, 24 karats gold leaf	32	gnocchi – barbabietola – gorgonzola – noci (V) pumpkin ‘gnocchi’, beetroot purée, ‘gorgonzola’ fondue toasted walnut	28
‘gnudo – ricotta – spinaci – cannella – calameretti ricotta and spinach ‘gnudo’, cinnamon, baby squid in butter and sage	26	bottoni – lingua – ostriche – limone hand-crafted ‘bottoni’ filled with braised veal tongue, ‘salsa verde’ fresh oyster, candied lemon, veal stock	38
linguine – astice – pomodoro <i>½ lobster</i> 48 / <i>full lobster</i>	78	fettuccine – tartufo estivo (V) house-made ‘fettuccine’ pasta, shaved Summer truffle	42
ravioli – burrata – pomodoro – basilico (V) <i>5 pieces</i> 28 / <i>7 pieces</i>	38		
hand-crafted ‘ravioli’ stuffed with ‘stracciatella’, tomato coulis, basil			

- secondi -

pollo – aglio – peperoncino – patate sous-vide free range spring chicken marinated with chilli sweet garlic purée, rosemary potatoes	35	manzo – castagne – carciofi 48 hours sous-vide and roasted U.S. prime beef short ribs glazed chestnuts and artichokes, veal reduction	55
branzino – caponata – Porto roasted Mediterranean sea bass fillet, Sicilian ‘caponata’, Port wine reduction	42	polpo sardo – patate – fagiolini – limone – pesto poached and pan-seared Sardinian octopus, potatoes, green beans lemon zest, pesto sauce	44
merluzzo – asparagi verdi – patate oven-baked black cod, vanilla scented green asparagus roasted potato purée	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 – capperi – liquirizia – porri – sedano rapa 150 days grain fed Black Angus beef tenderloin gratinated with liquorice and capers, celery root purée, leeks	58	piccione – frutti di bosco – rape bianche roasted ‘Bresse’ pigeon, mixed berries, rosemary smoked white turnips	68

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

costata di manzo

21 days dry-aged Black Angus beef ‘rib steak’ (from 1kg to 2kg), oven-baked onions, potatoes, artichokes per 100gr 16

tomahawk

marble grade 5 Wagyu beef ‘tomahawk’ (from 1.2kg to 2kg), oven-baked onions, potatoes, artichokes per 100gr 18

gourmet pizza

frutti di mare

house-made ‘pizza’, mozzarella cheese, scampi, scallops, prawns, mussels 53
(available only for dinner)

side dishes 16

spinaci

garlic-chili sautéed spinach

caponata

vegetable ‘caponata’

asparagi fritti

deep fried asparagus, tartar sauce, egg bottarga

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