

dal mare • from the sea

dalla terra • from the land

- antipasti -

sardine – arancia – finocchi – melograno	26
Italian sardines ‘beccafico’, orange and fennel salad, pomegranate	
gamberi – ceviche – arance rosse	32
raw red prawns from ‘Mazara’, ceviche style, seasonal blood orange	
* capesante – cavolfiore – rapanelli – castagne	3 pieces 34 / 5 pieces 52
pan-seared Hokkaido scallops, purple cauliflower purée pink radish, glazed chestnut	
caviale – Russian Caviar House Classic	
served with classic condiments	28.6gr / 50gr 98 / 178
ostriche – fresh seasonal oysters	3 pcs / 6 pcs / 12 pcs 15 / 28 / 52

*manzo – rucola – Parmigiano Reggiano	28
wagyu beef ‘carpaccio’, Italian wild rocket, parmesan cheese	
fegato grasso – mela – cioccolato – lampone	34
Rougié foie gras, apple compote, 70% Valrhona dark chocolate fresh raspberry	
burratina – pomodori – olio Siciliano (V)	32
fresh ‘burratina’ cheese from ‘Andria’, heirloom tomatoes basil and Sicilian ‘Cutrera’ extra virgin olive oil DOP	
degustazione di salumi	42
prosciutto ‘Pio Tosini Parma’ aged 20 months salchichon Iberico bellota, ‘mortadella’ from Bologna (serves 2)	

- primi -

aragostella – arancia – aneto	24
baby lobster bisque scented with orange and dill	
riso acquerello – oro – zafferano	38
<i>‘tribute to Chef Gualtiero Marchesi’</i> ‘super fino Carnaroli Acquerello’ risotto from ‘Vercelli’ saffron, bone marrow, 24 karats gold leaf	
cappellini – granchio – bottarga di muggine di Cabras	46
‘angel hair’, spanner crab, fresh tomato sauce sun-dried Sardinian grey mullet roe	
linguine – astice – bisque	½ lobster 48 / full lobster 78
‘linguine’, bisque, Canadian lobster	

gnocchi – barbabietola – gorgonzola – noci (V)	28
pumpkin ‘gnocchi’, beetroot purée, ‘gorgonzola’ fondue, toasted walnut	
ravioli – burrata – pomodoro – basilico (V)	7 pieces 28 / 10 pieces 38
hand-crafted ‘ravioli’ stuffed with ‘stracciatella’, tomato coulis, basil	
*agnolotti – coda di manzo – sedano rapa – pistacchi	8 pieces 28 / 12 pieces 38
hand-crafted ‘agnolotti’ filled with 12-hour marinated ox-tail celeriac purée, Sicilian ‘Bronte’ pistachios	
fettuccine – Périgord tartufo nero (V)	42
house-made ‘fettuccine’, 5 grams shaved Périgord black truffle	

- secondi -

branzino – caponata – Porto	42
Mediterranean roasted sea bass fillet, Sicilian ‘caponata’ Port wine reduction	
polpo sardo – verdure al forno – salmoriglio	44
poached and pan-seared Sardinian octopus, roasted vegetables ‘salmoriglio’ dressing	
*merluzzo – asparagi verdi – patate	58
oven-baked black cod, vanilla scented green asparagus roasted potato purée	
scampi – olio siciliano – gremolata	68
pan-seared New Zealand ‘scampi’, garden vegetables, ‘gremolata’ Sicilian ‘Cutrera’ extra virgin olive oil DOP	

manzo – castagne – carciofi	55
48 hours sous-vide and roasted U.S. prime beef short ribs glazed chestnuts and artichokes, veal reduction	
pollo – aglio – peperoncino – patate	35
sous-vide at 62° free range spring chicken marinated with chili sweet garlic purée, rosemary potatoes	
agnello – melanzane – cavolo cinese – caffè	55
2.5 hours sous-vide and pan-fried Queensland farm rack of lamb roasted eggplant purée, sautéed bok-choy, coffee powder	
*manzo – capperi – liquirizia – scorzanera – sedano rapa	58
150 days grain fed Black Angus beef tenderloin, gratinated with liquorice and capers, celery root purée, sautéed salsify	

* tartufo nero di Périgord

Suggested dishes for additional shaved Périgord black truffle – 6 per gram (min 3 grams)

-- la degustazione -

select 3 dishes from the above to create your own unique tasting menu – 4 course 98
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 -

*fiorentina alla Zafferano

21 days dry-aged Black Angus beef T-bone (800 gr), oven-baked onions, potatoes, artichokes, veal reduction (serves 2) 168

gourmet pizza (V)

spinaci novelli – mozzarella – Périgord tartufo nero

house-made ‘pizza’, baby spinach, mozzarella cheese, 5 grams Périgord black truffle 48
(available only for dinner)

side dishes 16

spinaci
garlic-chili sautéed spinach

caponata
vegetable ‘caponata’

broccoli arriminati
breaded and sautéed broccoli

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