antipasti

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

capesante – finocchi – zafferano – caviale Z. 38
pan-seared 'Hokkaido' scallops, fennel and saffron cream
basil oil, 3gr Ossetra caviar

manzo – rucola – Parmigiano Reggiano – balsamico 28
'wagyu' beef 'carpaccio', baby rocket salad, 25 years aged balsamic vinegar
'parmesan' cheese cream and 'coins'

tonno – alga – caviale – sesamo Z. 32
'bigeye' tuna tartare, seaweed mayonnaise, 'Ikura' salmon roe
ponzu yuzu, sesame tuille

capellini – ostriche – caviale Z. 48
cold 'angel hair' pasta, seasonal oysters
5gr Ossetra caviar

fegato grasso – carote – mostarda di frutta 34
pan-seared foie gras, variation heirloom carrots, fruit mustard
pepper jus

burratina – pomodori – basilico (V) 30
fresh 'burratina' cheese from 'Andria', baked Japanese tomatoes
tomato water, basil oil

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

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

primi

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

riso – robiola – midollo – tuorlo 38
'super fino Carnaroli Acquerello' risotto from 'Vercelli'
'robiola' cheese, roasted bone marrow, smoked egg yolk

tagliolini – astice – pomodoro Z. *½ lobster / full lobster* 48 / 78
house-made 'tagliolini' pasta, confit tomato, Canadian lobster, lemon

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

gnocchi – barbabietola – gorgonzola – noci (V) 28
potato and beetroot 'gnocchi', 'gorgonzola' fondue
toasted walnuts

spaghetti – granchio – bottarga 38
cavaliere giuseppe cocco 'spaghetti' pasta, spanner crab
Sardinian 'bottarga' and white wine sauce

fettuccine – tartufo – funghi Z. 38
house-made 'fettuccine' pasta, butter sauce, wild mushrooms
Italian summer truffle

gluten free pastas are available upon request

secondi

branzino – zucchine – mais – cozze – dragoncello 48
roasted Mediterranean seabass fillet, baby zucchini and corn
mussels and tarragon emulsion

merluzzo – asparagi verdi – patate Z. 58
oven-baked 'silver' cod, 'romanesco', confit cherry tomato

manzo – funghi – sedano rapa – mostarda Z. 55
slow-cooked beef short ribs, 'finferli' mushrooms
celeriac purée, kalette, mustard foam

pollo – topinambur – patate 35
sous-vide free range spring chicken, rosemary potatoes
Jerusalem artichoke cream, thyme jus

agnello – melanzane – cavolo cinese Z. 52
sous-vide and pan-fried New Zealand lamb rack
roasted eggplant purée, sautéed bok-choy

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

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, pigeon, capellini and items from grill section are excluded from the selection

pizza gourmet

pizza al tartufo nero
house-made 'pizza', mozzarella cheese, 20gr shaved Italian summer truffle 48

charcoal grill

side dish 16

asparagi Z.
charcoal-grilled green asparagus
chardonnay and honey dressing

cavolfiore
gratinated cauliflower
hazelnut and 'parmesan' crumble

patata
truffle mashed potato

porcini
sautéed porcini mushrooms

insalata
rocket salad, tomatoes
balsamic vinegar

meat

grass fed Black Angus beef **tenderloin** MBS2+
from 200gr per 100gr 38
add foie gras 16

150 days grain fed Black Angus beef **striploin**
300gr 68

200 days grain fed Black Angus beef **tomahawk**
from 1.2kg to 2kg per 100gr 22

200 days grain fed Black Angus beef **porterhouse**
from 1kg to 1.4kg per 100gr 24

all steaks are served with red wine sauce and
smoked rosemary olive oil

sauce 9

béarnaise zafferano Z.
saffron infused béarnaise

tartufo
black truffle & 'porcini' mushrooms

pepe nero
black pepper

burro erbe
herbs infused butter

chimichurri
parsley, garlic, olive oil, oregano
red wine vinegar

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