

Wine by the glass selection

Champagne and Sparkling

Ruinart, "R" de Ruinart, Reims, France	NV	34
Ruinart Rosé, Reims, France	NV	38
Ruinart, Blanc de Blancs, Reims, France	NV	48
Nino Franco, Rustico, Valdobaddiane, Italy	NV	22

White Wine

Huber, Riesling Engelsberg, Traisental DAC, Austria		24
Santa Margherita, Pinot Grigio, Veneto, Italy		24
Vasse Felix, Chardonnay, Margaret River, Australia		24
Fromm, Sauvignon Blanc, Marlborough, New Zealand		24
St. Paul, Justina, Gewürztraminer, Alto Adige, Italy		24
Jean Paul & Benoit Droin, Chablis, Burgundy, France		26
Henri Bourgeois, Sancerre, Les Baronnes, Loire Valley, France		28

Red Wine

Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile		24
Craggy Range, Gimblett Gravels, Merlot, Hawkes Bay, New Zealand		24
Yalumba, Shiraz Viognier, Eden Valley, Australia		24
Ruca Malen, Malbec, Mendoza, Argentina		26
Nielson by Byron, Pinot Noir, Santa Barbara, USA		26
Marques de Riscal, Gran Reserva Rioja, Spain		27
Château Chantemerle, Médoc, Bordeaux, France		28
Marchesi Antinori, La Braccasca, Vino Nobile di Montepulciano, Italy		29

Rose Wine

M. Chapoutier, Tavel Rosé, Rhone Valley, France		22
Moulin de Gassac, Guilhem Rosé, Languedoc Roussillon, France		21

Sweet Wine

La Spinetta, Biancospino, Moscato d'Asti, Piedmont, Italy		22
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Affettati e formaggi

Cold cuts and cheeses

Affettati

Selection of the finest Italian cold cuts
Served on a sharing platter with Italian pickles
and Piadina Emiliana

Prosciutto di Parma Zuarina selection	32
Pancetta Arrotolata	26
Paleta, aged Iberico ham	32
Coppa Piacentina	28
Mortadella	26
Salame Milano	26
Tasting plate with choice of three kinds of the above	46

Formaggi

Selection of Italian cheeses
Served with homemade marmalades

30 month aged parmesan	22
Taleggio DOP	22
Ubriaco prosecco grapes	22
Gorgonzola dolce DOP	22
Pecorino al tartufo	22
Tasting plate with choice of three kinds of the above	34

Antipasto Starter

-   **Treccia Campana di bufala**
Handmade buffalo mozzarella from Naples 36
Served with condiments
- Treccia is a fresh mozzarella from the southern part of Italy. This handcrafted buffalo cheese gets its delicate and sweet taste from spinning, cutting and twisting the milk curd over and over in an elaborate process by the cheesemaker.*
-  **Burrata**
Burrata from Andria 28
Heirloom tomatoes, basil dressing, Taggiasca olives
- Granchio**
Warm Alaskan King crab 38
Verona celery, salsa vergine, green apple textures
-  **Uovo Croccante**
“Crispy” egg 30
Butternut squash, barley, mushroom sabayon, black truffle
-  **Capesanta**
Lightly marinated Hokkaido scallops 32
Radishes, caviar, tomato gazpacho
- Carpaccio**
Cured Wagyu beef 34
Cantalupe melon, feta cheese, aged balsamic
-  **Barbabetola**
Oven-baked beetroots 28
Goat cheese, walnuts, grape

Pastasciutta, risotto et zuppa

Handmade pasta, risotto and soup

Cavolfiori Cauliflower velouté Ricotta, sea urchin, parsley essence, focaccia croutons	34
Fagottelli Stuffed with original bolognese ragout 24 month aged parmesan, savoy cabbage	36
Risotto peperoni e salsiccia Special riserva Acquerello rice Luganega sausage, capsicum coulis, thyme	34
 Pappardelle Cacciatore style slow-roasted lamb ragout Pecorino, crispy artichokes	36
 Tortelli Stuffed with broccoli Smoked scamorza, anchovies, toasted bread	32
Spaghetti Red prawn tartare Braised leeks, lemon, Italian chilli	38
 Carbonara Mezzemaniche Pecorino sabayon, pancetta, black pepper	32



Secondo piatto

Main course

	Cotoletta alla Milanese Breaded milk-fed veal striploin Carrot textures, pickled shallot	52
	Agnello Slow-braised Dorper lamb Salsify confit, artichokes purée, parsley	52
	Filetto Pan-roasted Limestone Wagyu beef tenderloin Potato mille feuille, black winter truffle, veal jus	52
	Tagliata di manzo Roasted US Prime beef bone-in ribeye Mashed potatoes, sautéed vegetables, capperata natural roasting juice	120
	San Pietro Pan-seared John dory fillet Mushroom broth, leek compote, asparagus beans	56
	Branzino Poached sea bass Parsnip, radicchio, caviar, beetroot coulis	56

Dolce

Dessert

	<p>Tortino al cioccolato Warm chocolate flan Vanilla ice cream</p>	18
	<p>Frutti tropicali Lemongrass chantilly Mango and passion fruit compote, coconut sorbet</p>	18
	<p>Fragole e Rabarbaro Strawberries and citrus parfait Strawberry sorbet</p>	18
	<p>Tiramisu Mascarpone mousse Espresso, chocolate textures</p>	18
	<p>Gelato Italian ice cream Served with condiments</p>	10