

# TRAVELLING THROUGH EDIBLE ART

## antipasti

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-  Cheese selection served with homemade jam, honey and toasted bread 690
  -  Imported Burrata \*\*DOP from Andria (fresh creamy mozzarella)  
IGP Culatello ham 36 months aged  
250gr/ 1590  
500gr/ 1790
  - Anchovies served with green sauce, sourdough bread and butter 350
  - Foie gras, red fruit sauce and brioche bread 590
  - Selection of \*\*DOP and \* IGP Italian cold cuts 990
  - Fassona beef carpaccio, extra virgin olive oil and lemon 590
  - Grilled Italian sausage with rocket salad and tomatoes 450
  -  Sawasdee crab... jumbo lump crab meat, avocado ice cream, pickled red onion, lemon oil 890
  -  Portobello mushroom salad, honey vinaigrette and fresh mint 490
  -  Baby spinach salad, walnuts, pecorino cheese and aged balsamic vinegar 390

\*\*DOP is short for Denominazione di Origine Protetta (literally "Protected Designation of Origin").

\* IGP (Indicazione Geografica Protetta) or the "Protected Geographical Indication"

All prices are subject to 10% service charge and Government tax

# primi piatti



Luca's special "Vialone nano" risotto with black truffle sauce and cheese, topped with cured Italian "Pancetta Arrotoata" 630

Homemade pici senesi served with Sangiovese wine, stewed duck ragù sauce and seared foie gras 690

 Homemade angel hair with Brittany blue lobster, cherry tomatoes and basil 2590

 Ravioli with wild mushrooms and ricotta cheese in wild mushroom sauce 520

Spaghetti "Monograno Felicetti" with clams sautéed in white wine sauce 550

Homemade "Tagliatelle alla Bolognese" 540

Paccheri "Pastificio Gentile" alla Caprese with Vesuvian volcano Piennolo DOP and San Marzano DOP tomatoes, burrata cheese 590

 Spaghetti alla Carbonara 490

 Mushrooms Shitake soup 350

 Soup of the day 290



# secondi

Australian Wagyu flank steak served in "Tagliata" style 890

 Australian Wagyu rib-eye marble 5 100gr/ 540

Australian Wagyu "Tomahawk" marble 5  
grilled in Fiorentina style 100gr/ 520

Pork cheeks slow cooked, smoked potatoes,  
grilled spring onion and cherry sauce 790

New Zealand roasted Baby lamb rack,  
baby spinach sautéed, potatoes and mint sauce 1290

Duck breast and seared foie gras,  
turnip greens and orange sauce 990

Seared Hokkaido sea scallops, Jerusalem artichoke puree,  
roasted almonds and herbs vinaigrette 990

 Chilean seabass, clams and chive sauce,  
Italian sea asparagus vegetables 1390

Red snapper fillet in Sicily sauce 690

## Pre-order only

Australian Wagyu beef marble 5 grilled whole  
tomahawk rack from 5 to 6 kg.  
1 kg/ 4900