

Appetizers

Insalata di Rucola

Salad of Rucola, Shaved Parmesan, Semi-Dry Tomatoes & Balsamic Dressing 390.-

Moleche Fritte

Crispy Fried Soft-Shell Crab, Garden Leaf's & Cucumber Mayonnaise 390.-

Tartara di Tonno

Tartar of Red Tuna Simply Cured with Extra Virgin Olive Oil 490.-

Carpaccio

Thin Sliced Beef Filet, Mesclun & Aged Parmesan Flakes 490.-

Mozzarella di Bufala

Imported I.G.T. Buffalo Mozzarella with Tomatoes & Rucola 590.-

Prosciutto di Parma

24 Months Aged "Galloni" Parma Ham Served with Imported Melon 690.-

Vitello Tonnato

Thinly Sliced Veal Topped with Tuna Sauce, Capers & Sweet Peppers 690.-

Fegato d'Anatra

Pan-Seared Duck Liver, Fragrant Raspberry Sauce & Rucola Leaf's 890.-

Soups

Minestrone

Hearty Vegetable Soup 290.-

Bisque

Lobster Bisque with Brandy 390.-

Zucca

Pumpkin Soup & Truffle Foam 290.-

Cappuccino

Black Truffle Cappuccino 390.-

Pasta

Spaghetti

Your Choice of Spaghetti Tomato, Bolognese, Carbonara, Matriciana Sauce 490.-

Ravioli

Ricotta & Spinach Ravioli Sprinkled with Parmesan & Sage Flavored Butter 490.-

Lasagne

Baked Lasagna Layered with Bolognese, Béchamel & Parmesan Cheese 490.-

Maltagliati

Large Fettuccine with Tuscany Sausage & Cherry Tomatoes Sauce 490.-

Strozzapreti

Hand-Twisted Fresh Pasta with Lamb Ragout 590.-

Spaghetti Neri

Black Home-Made Spaghetti Tossed with Clams, Prawn & Green Asparagus 590.-

Plus 10% service charge and government tax.

Risotto

Risotto ai Porcini

Risotto with Porcini Mushrooms & Aged Parmesan 590.-

Risotto di Mare

Arborio Rice with Plenty of Fresh Seafood & Shellfish 590.-

Seafood's

Fritto Misto

Deep-Fried Prawns, Squid & Fish Filets Served with Tartar Sauce 590.-

Barramundi

Grilled Filets of Barramundi, EVO Mashed Potatoes & "Pizzaiola" Salsa 590.-

Salmone

Grilled Filet of King Salmon, Sautéed Spinach & Prosecco Wine Sauce 690.-

Grigliatina

Grilled Combination of Fish Filets & Crustaceans with Aromatic Olive Oil 690.-

Sogliola

Pan-Fried Whole Dover Sole Served with a Lemon-Caper Sauce 1,190.-

Branzino al Sale

Whole Mediterranean Sea Bass Baked in Salt (for 2 Person) 1,990.-

Meats

Polletto

Grilled Baby Chicken, Sautéed Potatoes & Garden Leaves 590.-

Maiale

Pork Belly Cooked Sous Vide, Mashed Potatoes & Mustard Sauce 590.-

Ossobuco

Lamb Shank Braised in Red Wine Matched with Grilled Polenta 690.-

Milanese

Breaded Veal Piccata Topped with Rucola & Fresh Tomatoes 890.-

Guancetta

Slow Cooked Wagyu Beef Cheek, Red Wine Sauce & Mashed Potatoes 990.-

Tagliata di Bue

Grilled Beef Tenderloin Carved on Mushrooms Sauce or with Rucola 990.-

Scottadito

Grilled Lamb Chops with its Own Gravy Fragrant of Rosemary & Garlic 1,190.-

Fiorentina

Charcoal Grilled Australian Angus T-bone Steak (700g) 1,290.-

Plus 10% service charge and government tax.