

GEMMA

STEAKHOUSE

DINE

FROM OUR CURING ROOM

Tea Smoked Atlantic Salmon 22

Sheep Milk Panna Acida, Citrus

12-Spices Swordfish Belly 24

Grilled Green Asparagus, Baby Artichoke Aioli, Paprika

Challans Duck Prosciutto 18

Taggiasche Olives Soil, Cassis Jam

Pickled Sardines 20

Alpine Butter, Housemade Raisin, Dill

STARTERS

Royal Oscietra Caviar, Foie Gras Montato, Brioche Sfogliata, Marsala 38

Yellowfin Tuna Tartare, Fresh Green Peas, Fragole Nostrane, Cod Emulsion 28

Pulled Snow Crab, Marie Rose, Green Apple, Mustard Seeds 28

Hokkaido Scallops, Pickled Banana Shallot, Zenzero Oil, Ikura 32

Burrata Campana, Medley of Beetroots, Toasted Pine Nuts, Pomegranate 28

Venetian White Asparagus, Yuzu Bernese, Cipollina, Leek Ash 36

Hail, Caesar! Baby Sucrine, Grilled Pancetta, Organic Egg Yolk 22

Hand Shaped Eggplant Tortelli, Scampi, Zucchini Trombetta, Mint 44

Spaghetti 'Monograno Felicetti', Cacio & Pepe 28

Homemade Tagliolini, Smoked Sardines, Amalfi Lemon, Bottarga 32

LARGE FORMAT STEAKS AND PRIME MEATS

T-Bone Fiorentina Steak [AU] 26/100g

30 Days Dry-Aged, 200 Days Grain Fed

Bone-in Ribeye Costata [US] 24/100g

45 Days Dry-Aged, 200 Days Grain Fed

Sirloin On The Bone [AU] 24/100g

45 Days Dry-Aged, 200 days grain fed

F1 Wagyu Ribeye [AU] 78

450 Days Grain Fed

Jack's Creek Black Angus Tenderloin [AU] 58

Futari Wagyu Butcher's Cut [AU] 42

A5 Miyazaki Wagyu Sirloin [JP] 118

Te Mana Lamb Half Rack [NZ] 70

Poussin Chicken [FR] 36

Sardinian Sea Bass [IT] 38

SIDES

Whipped Agria Potato, Purple Sage, Fermented Parsnip 16

Mugnuli Wild Broccoli, Garlic Salmoriglio, Pecorino 16

Charcoal Roasted Maitake, Guanciale, Époisses Fonduta, Timut Pepper 32

Celeriac Carpaccio, Dill Oil, Black Garlic 18

Tripled Cooked Potato Chips 16

DESSERTS

<i>Pistachio Marzipan Soufflé, Grappa Custard, Moka Ganache</i>	22
<i>Grilled White Peach, Chantilly Cream, Rhubarb, Peach & Thyme Sorbet</i>	22
<i>Aerated Modica Chocolate, Winter Truffle Gelato, Piedmont Hazelnut</i>	28
<i>Artisanal Cheese, Homemade Warm Muscatel Raisin, Altamura Bread</i>	38