

## starters

<b>burratina</b> 'burratina' cheese, confit Japanese cherry tomatoes, basil essence	34
<b>scampi</b> charcoal grilled langoustine, romanesco, sesame, white miso, 'Bagna Cauda'	38
<b>capasante</b> pan-seared 'Hokkaido' scallops, Japanese pumpkin, crispy guanciale, winter truffle	36
<b>manzo</b> wagyu beef tenderloin 'tartare', 'beluga' capers, smoked egg yolk, aged balsamic vinegar	28
<b>fegato d'oca</b> orange cured foie gras, variations of beetroot, raspberry 'vincotto'	32
<b>tonno</b> blue fin tuna belly 'crudo', nori mayo, ponzu yuzu gel, pickled daikon	36

## pasta & risotto

starter / main

<b>tagliolini</b> Alaska king crab, 'Datterini' tomatoes	46/68
<b>spaghetti</b> razor clams, 'Kaluga' caviar, bergamot scent	38/48
<b>risotto</b> Sicilian red prawn, Venetian spices	38/48
<b>tagliatelle</b> truffle butter sauce, black winter truffle	32/42

## main courses

<b>branzino</b> roasted Italian seabass, zucchini and basil terrine, ramsons	52
<b>rombo</b> Spanish turbot, green asparagus, orange, saffron 'cacciucco'	68
<b>manzo</b> 'Jac' wagyu beef striploin MBS 8/9, oak lettuce, smoked bone marrow	78
<b>agnello</b> roasted 'Te Mana' lamb loin, Sicilian pistachio, heirloom beetroots, sambuca jus	58

## on the bone

<b>porterhouse</b> 200 days grain fed Black Angus beef	from 800gr to 1.2kg per 100gr	22
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## side dishes

<b>funghi</b> charcoal grilled 'Portobello' mushrooms, thyme, salmoriglio	18
<b>asparagi</b> charcoal-grilled green asparagus chardonnay and honey dressing	18
<b>patate</b> truffle mashed potato	18
<b>insalata</b> rocket salad, Japanese cherry tomatoes, balsamic vinegar	16

## degustation menu

select 4 dishes to create your own unique tasting menu – 4 course starter – pasta – main course – dessert	128
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*For the best dining experience degustation menu is only available for the entire table. 3 different dishes per course can be ordered*

*'Jac' wagyu beef additional 10*

## Antonius caviar

Russian sturgeon

30gr 128

50 gr 198

Siberian sturgeon

30gr 98

50gr 168

## Chef's menu

### amuse bouche

*NV Duval-Leroy Brut Reserve, France*

### scampi e fegato d'oca

charcoal grilled langoustine, aged foie gras, kombu and ginger dashi

*2018 Pascal Jolivet Pouilly Fume Indigene Sauvignon Blanc, France*



### tagliolini

house-made 'tagliolini' pasta, Hiika squid, Kaluga caviar

*2020 Mount Riley Chardonnay, New Zealand*



### parago

Japanese red seabream, vegetables collection, Mediterranean essence

*2018 Vie Di Romans Dessimis Pinot Grigio, Italy*



### manzo giapponese

A4 'Kagoshima' wagyu beef striploin, Romanesco, 'Karashi' bearnaise

*2016 Mastro Janni, Brunello Di Montalcino Sangiovese, Italy*



### gianduia

'araguani' dark chocolate, gentile hazelnut, Ron Zacapa 23

*Churchill's Reserve Port, Portugal*

### Zafferano blend coffee & tea

168 per person

wine pairing 128

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