

# starters

<b>BURRATINI</b> momotaro tomatoes, anchovies, basil	22
<b>IBERIAN HAM 48 MONTHS</b> melon, white balsamic	30
<b>JAPANESE WAGYU CARPACCIO</b> capers, parmigiano, truffle dressing	29
<b>FENNEL SALAD</b> taggiasche olives, orange, yuzu dressing	18
<b>SMOKED FRENCH PIGEON</b> baby spinach, beetroot, horseradish	28
<b>GRILLED SPANISH OCTOPUS</b> garlic, tomatoes, aged balsamic	36
<b>MUSHROOM CAPPUCINO</b> awabitake, ceps	16
<b>ROASTED AUSTRALIAN ROCK LOBSTER</b> celery, almonds, aged balsamic	32
<b>ORGANIC IRISH MUSSELS</b> garlic, white wine	26
<b>CHARCOAL GRILLED OBSIBLUE PRAWNS</b> citrus, tarragon, extra virgin olive oil	22
<b>JAPANESE AMERA TOMATOES</b> zucchini, red capsicums, fennel pollen	29
<b>VEAL MILANESE</b> lemon, pepper coulis	32

## ADD ONS:

CIABATTA	4
FOCACCIA	6
CRYSTAL BREAD	4

# mains

<b>HOKKAIDO SCALLOPS TAGLIOLINI</b> white wine, garlic, chilli	45
<b>CARBONARA SPAGHETTI</b> guanciale, parmigiano, truffle butter	38
<b>JAPANESE RED SEABREAM IN ACQUAPAZZA</b> tomato broth, clams, kombu	45
<b>CHARCOAL GRILLED AUSTRALIAN WAGYU FLAPMEAT M9</b> arugula, balsamic, veal jus	52
<b>CHARCOAL GRILLED HUNGARIAN GOOSE BREAST</b> orange, pear, moscato	44
<b>MAINE LOBSTER LINGUINI</b> crustacean sauce, lemon	48
<b>LAMB RAGU TAGLIATELLE</b> tomatoes, basil	42

# mains to share

## **ROASTED WHOLE ORGANIC CHICKEN**

acquerello risotto

90

SERVES 2

30 minutes waiting time, pre-order recommended.

## **GRILLED AUSTRALIAN WAGYU SHORTRIBS M9 (500G)**

arugula, balsamic, veal jus

120

SERVES 2 to 3

## **CRISPY SKIN SPANISH SUCKLING PIG BONE IN**

apple, cannellini beans, pork jus

80

SERVES 2

## **GRILLED ALASKAN KING CRAB**

aglio olio spaghetti, nduja

110

SERVES 2

## **ITALIAN BEEF STEW 'BOLLITO MISTO'**

wagyu brisket, oxtail, salsa verde

80

SERVES 2

### **ADD ONS:**

BROCCOLINI WITH CHILLI AND GARLIC **16**

ROASTED POTATOES IN DUCK FATS **12**

VEGETABLES CIAMBOTTA **18**

ROASTED JERUSALEM ARTICHOKEs **16**

# desserts

<b>TIRAMISU</b> savoiardi, mascarpone, kahlua coffee liqueur	16
<b>LIMONCELLO</b> white chocolate, savoiardi, lemon curd	16
<b>VANILLA PANNA COTTA</b> 20 years aged balsamic	18
<b>CHOCOLATE CANNOLI</b> pistachio-ricotta cream	14
<b>HONEY &amp; PINE TART</b> vanilla gelato	16
<b>GELATO</b> gianduja chocolate, pistachio or hazelnut	7
<b>SORBET</b> passionfruit, lemon or strawberry	7