

# starters

<b>BURRATINI</b> rebalis 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>PAN-ROASTED HOKKAIDO SCALLOPS</b> butternut puree, basil	28
<b>GRILLED SPANISH OCTOPUS</b> garlic, tomatoes, aged balsamic	36
<b>MUSHROOM CREAM SOUP</b> garlic bread	16
<b>MANILA CLAMS</b> white wine, capers, olive oil	22
<b>VEAL TONNATO</b> capers, tuna sauce	32
<b>CHARCOAL GRILLED OBSIBLUE PRAWNS</b> citrus, tarragon, extra virgin olive oil	29
<b>CEASAR SALAD</b> tuna belly, japanese baits, sucrine	24
<b>BABY CALAMARI FRITTI</b> chilli, capers butter sauce	24

## ADD ONS:

FOCACCIA **6**

CRYSTAL BREAD **4**

# mains

<b>HUNTER'S STYLE CHICKEN</b> capsicums, mushrooms, tomatoes	32
<b>CARBONARA SPAGHETTI</b> poached egg, pancetta, truffle parmigiano sauce	38
<b>JAPANESE RED SEABREAM IN ACQUAPAZZA</b> tomato broth, clams, kombu	45
<b>CHARCOAL GRILLED AUSTRALIAN WAGYU FLAPMEAT M9</b> arugula, mashed potato, veal jus	52
<b>CHARCOAL GRILLED HUNGARIAN GOOSE BREAST</b> orange, pear, moscato	44
<b>MAINE LOBSTER LINGUINI</b> garlic oil, chilli, white wine	42
<b>LAMB RAGU TAGLIATELLE</b> tomatoes, basil	42
<b>BRAISED VEAL SHANK</b> saffron risotto	48

# mains to share

**ROASTED LAMB SHOULDER (800G)**

green peas, asparagus, mashed potatoes

90

SERVES 3 to 4

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

arugula, mashed potato, veal jus

120

SERVES 2 to 3

**SEAFOOD TOMATO LINGUINI**

rock lobster, scallops, clams, bottarga

84

SERVES 2

**ADD ONS:**

BROCCOLINI WITH CHILLI AND GARLIC **16**

ROASTED POTATOES IN DUCK FATS **12**

# desserts

<b>CHOCOLATE SOUFFLE</b> vanilla gelato	32
SERVES 2 to 4 30 minutes waiting time	
<b>TIRAMISU</b> savoardi, vv mascarpone, kahlua coffee liqueur	16
<b>LIMONCELLO</b> white chocolate, savoardi, lemon curd	16
<b>PANNA COTTA</b> honey, walnut	14
<b>CANNOLI</b> pistachio-ricotta cream	14
<b>CHOCOLATE DOME</b> almond, hazelnut	14
<b>GELATO</b> gianduja chocolate, pistachio or hazelnut	7
<b>SORBET</b> passionfruit or strawberry	7