

starters

BURRATINI rebais tomatoes, anchovies, basil	28
JAPANESE WAGYU CARPACCIO capers, parmigiano, truffle dressing	30
FENNEL SALAD taggiasche olives, orange, yuzu dressing	18
PAN-ROASTED HOKKAIDO SCALLOPS butternut puree, basil	32
GRILLED SPANISH OCTOPUS garlic, tomatoes, aged balsamic	36
MUSHROOM CREAM SOUP garlic bread	16
MANILA CLAMS white wine, capers, olive oil	22
PORK TONNATO capers, tuna sauce	28
CHARCOAL GRILLED OBSIBLUE PRAWNS citrus, tarragon, extra virgin olive oil	29
CEASAR SALAD tuna belly, japanese baits, sucrine	24
BABY CALAMARI FRITTI truffle mayo dressing	24

ADD ONS:

FOCACCIA **6**

GARLIC BREAD **6**

mains

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

96

SERVES 2

ADD ONS:

BROCCOLINI WITH CHILLI AND GARLIC **16**

ROASTED POTATOES IN DUCK FATS **12**

desserts

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