



Affettati

Cold Cuts

Carpaccio

Beef Tenderloin, Basil Pesto, Pine Nut

160

San Daniele

Cured Ham, Rock Melon

160

Affettati Misti

Mixed Cold Cut, Giardiniera Vegetables

170

Antipasti

Appetizers

Polipo

Octopus, Green Pea, Smoked Paprika

155

(V) Melanzane

Eggplant, Scamorza, Tomato Coulis

140



Foie Gras

Figs, Sesame Seeds, Gelato

280

Avocado Prawns

Prawns, Smoked Salmon, Cocktail Sauce, Caviar

150

Calamari Fritti

Calamari, Zucchini Chips, Chili Mayo

150



Antipasto Di Mare

Selection Of:

250

Crab Salad, Wooden Lime Kingfish

Mediterranean Anchovies, Grilled Octopus,

Red Prawns, Beetroot Salmon Rose, Scallop

Burratina Pugliese

Tomato Zabaglione, Lambascioni, Mix Olives, Rucola

280





Zuppe

Soup



Porcini

Mushrooms Soup

90

Del Giorno

Soup of the Day

80

Insalate

Salad

Cesare

Smoke Chicken, Parmigiano, Egg, Bacon

120

(V) Spinaci

Baby Spinach, Honey Mustard Dressing, Peanut

90

(V) Greek salad

Goat Feta, Tomato, Capsicum, Oregano, Greek Oil

120

Crab Salad

Blue Swimmer Crab Meat, Salmoriglio Trapanese

120

Caviale

Caviar

Sturia Caviar is preserved in Dry Salt to EU Standards.

Breed in The Estuaries of The Gironde River in France.
(Please Ask Your Server For Selection Availability)

Served on ice with

- ❖ White & egg yolk,
- ❖ Raw onion,
- ❖ Blinis
- ❖ Parsley
- ❖ Lemon wedges





Premium Pizza

Burrata

Tomato, Cheese, Tomato Zabaglione, Whole Fresh Burrata,
Cherry Tomato, Italian Olives, Lambascioni 480



Foie gras

Garlic butter, Cheese, Soft Egg, Foie Gras, Caviar,
Truffle Dressing, Spinach Leaves, Onion, Figs 490

Royal Seafood

Garlic Butter, Tomato, Onion, Scallops Carpaccio,
Lobster, Caviar, Ikura, Mix Seafood 450

San Daniele (or Beef Bresaola)

Tomato, Cheese, Cherry Tomato, Parmesan,
San Daniele Cured Ham, Mozzarella Bocconcini 450

Classic Pizza

Additional

Tonno Cipolla Caciocavallo

Tomato, Caciocavallo Cheese, Onions, Tuna 250

Four Seasons (Pork or Beef)

Tomato, Cheese, Ham, Mushroom, Chorizo, Olives,
Anchovies, Artichokes, Seafood 200

Calzone (Pork or Beef)

Filled Pizza, Garlic Butter, Tomato, Cheese, Ham,
Mushroom, Artichokes 190

Gorgonzola and Spek (Pork or Beef)

Garlic Butter, Cheese, Gorgonzola, Spek, Walnut,
Cherry Tomato 230

(V) Quatro Formaggi (White or Red)

Garlic Butter, Tomato, Mozzarella, Gorgonzola, Parmesan,
Emmental, Rucola 190





Risotto

Carnaroli Rice



(V) Tartufo

Risotto, Mascarpone, Black truffle

220

Milanese

Risotto, Italian Safron, Osso Buco, Gremolata

280

Pasta

Dry Durum

Wheat



Spaghetti

Clam, Sea Urchin, Bottarga

200

Conchiglie (Pork)

Pancetta, Porcini Mushroom, Italian Sausage

190

Bucatini

Baby Octopus, Tomato, Spicy, Black Ink

190

Pasta

Homemade



Fettuccine

Rock Lobster, San Marzano Tomato, Basil

210



Ravioli

Veal, Taleggio, Mushrooms

190

Cappelletti

Foie Gras, Truffles, Lobster Bisque, Gold Dust

380

(V)Vegetarian Lasagna

Mix Vegetable, Cheese, Béchamel Sauce

180

Angel Hair

AOP, Porcini Mushroom, Scallops, Truffle sauce

190





Pesce

Fish

Salmone

Salmon, Spicy Tomato Salsa, Potato 250

Grigliatina Di Pesce

Mix Grilled Seafood, Vegetables, Live Lemon Sauce 260

Branzino

Mediterranean Seabass, Capers, Tomatoes, Taggiasca Olives 300

Dover Sole

Prosecco Butter, Lemon Sauce 850



Grouper Al Sale

Sea Salt Crust, Steam Vegetables, Mediterranean Sauce
(Cooking Time: 35 min, Subject To Availability) 450

Carne

Meat

Tagliata Di Manzo

Sirloin, Shaved Grana, New Potato, Rucola 280

Maiale

Slow Cooked Pork Knuckle, Honey Mustard, Borrettane Onion
(Cooking Time: 35 min, Subject To Availability) 380

Diavola

Spring Chicken, Capsicum Fondue, New Potatoes 210



Filetto Wellington Rossini

Tenderloin, Foie Gras, Truffle, Puff Pastry 580

Guancia

Braised Beef Chick, Truffled Mashed Potato 260

Scottadito d' Agnello (New Zealand Lamb)

Half Rack Grill Lamb "Costolette" 385

Whole Rack Grill Lamb "Costolette" 745

Served with Grill Polenta, Mint Sauce, Celeriac Puree





Japanese

Wagyu

Kobe Beef A5

2.100 / 150 grams

Kagoshima Strip Loin A5

1.450 / 150 grams

Served with a side of steam daily vegetables

Choice of sauce :

- ❖ Red Wine
- ❖ Mushrooms
- ❖ Pepper Sauce
- ❖ Truffle Scent

Recommended For 2

Fiorentina

1.400

1 Kg Grilled Black Angus beef

Served with

- ❖ Garden Salad
- ❖ Roasted Potato
- ❖ Cannellini Beans
- ❖ Sauce Selection

Contorni

Side Dish

Mix Steam Vegetable

90

Mashed Potato

60

Grilled Vegetable

60

Truffle / Cajun French Fries

70

Broccoli

60

Creamy Spinach

60





Pizza

Margherita (V) Tomato, Cheese, Basil	95
Funghi (V) Tomato, Cheese, Mushroom	120
Verdura (V) Tomato, Cheese, Mix Vegetables	130
Diavola (Pork or Beef) Tomato, Cheese, Chilli, Jalapenos, Chorizo	135
Napoli Tomato, Cheese, Anchovies, Capers, Green Olives, Chili	110
Ham and Mush (Pork or beef) Tomato, Cheese, Ham, Mush	135
New York (Pork or Beef) Garlic Butter, Tomato, Cheese, Chorizo, Red Onion, Fresh Tomato, Chili, Jalapenos	135
Bismarck (Pork or Beef) Garlic Butter, Tomato, Cheese, Mushroom, Bacon, Soft Egg	135

