

Chef Marco's Seasonal Specials

Seafood platter sharing for two persons \$98

Hokkaido scallops 'carpaccio', red grape
New Zealand prawns, pink grapefruit, trout roe
Akami tuna 'alla Mediterranea'
Sakoshi Bay oysters 'ceviche' style (2 pcs) *(Add oyster \$6 per pc)*

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Tonno rosso \$36

Yellow fin tuna Akami served with 'Taggiasche' black olives, Sicilian capers
orange, lemon skin, cherry tomatoes and fresh herbs

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Tagliatelle ai finferli \$38

Homemade 'tagliatelle' with sautéed seasonal 'girolle' mushrooms
truffle emulsion sauce

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Spaghetti al ragu' d'anatra \$36

Homemade 'spaghetti alla chitarra' with Rougie duck ragout in Port wine sauce
Grated aged parmesan cheese

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Paccheri aragosta \$66

'Paccheri di Graniano' pasta with live Canadian lobster, 'San Marzano' tomatoes
with fresh mint and basil, orange zest

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Manzo – carciofi \$88

Pan-fried Full Blood Wagyu beef striploin MB6 (180g)
baby artichoke, parsnip mash, mustard jus