

## starters

<b>burratina</b> ‘burratina’ cheese, confit Japanese cherry tomatoes, basil and tomatoes essence	32
<b>scampi</b> charcoal grilled langoustine, romanesco, sesame, white miso, ‘Bagna Cauda’	32
<b>capasante</b> pan-seared ‘Hokkaido’ scallops, beluga lentils, white corn, dill oil	34
<b>funghi</b> chanterelle mushrooms, ‘caciocavallo’ cheese foam, hazelnut, smoked ‘Yamanashi’ egg yolk	28
<b>carpaccio</b> ‘Tajima’ beef tenderloin ‘carpaccio’, ‘parmesan’ cheese, 25 years old balsamic vinegar	28
<b>fegato d’oca</b> orange cured foie gras, variations of beetroot, raspberry ‘vincotto’	28
<b>tonno</b> blue fin tuna belly ‘crudo’, nori mayo, ponzu yuzu gel, pickled daikon	36
<b>ostriche</b> fresh seasonal oysters, onion sorbet	3 pcs / 6 pcs / 12 pcs 18 / 32 / 58

## pasta & risotto

<b>tagliolini</b> confit Canadian lobster, ‘Datterini’ tomatoes, ‘Amalfi’ lemon	46/78
<b>spaghetti</b> razor clams, ‘oscietra’ caviar, bergamot scent	30/42
<b>risotto</b> saffron sauce, ramsons, roasted bone marrow	26/36
<b>ravioli</b> ‘burratina’ filling, ‘san marzano’ tomatoes coulis, fresh basil	26/36
<b>tortellini</b> ‘bresse’ pigeon filling, pearl onion petals, foie gras ‘consommé’	30/42
<b>fettuccine</b> truffle butter sauce, Australian black winter truffle	34/46
	starter / main

## main courses

<b>branzino</b> roasted Italian seabass, young zucchini, spring herbs salad	48
<b>merluzzo</b> pan-seared silver cod, broccolini, ‘taggiasca’ olives cream potatoes mille-feuille, capers sauce	58
<b>manzo</b> Sanchoku wagyu beef striploin MBS 6/7, black garlic purée, ‘finferli’ mushrooms	62
<b>agnello</b> roasted New Zealand lamb rack, Sicilian pistachio, ‘borrettane’ onion, heirloom beetroots	52
<b>maiale</b> charcoal grilled Kurobuta pork rack, miso glazed pumpkin, butternut cream burnt apple jus	(serves 2) 78
<b>pollo</b> charcoal baked organic yellow spring chicken, basil, foie gras, smoked cauliflower Sichuan pepper jus	38

## black truffle

Australian winter black truffle is available at 6 per gr (min 3 gr)

## degustation menu

select 3 dishes from the above to create your own unique tasting menu – 4 course 108

1 starter – 1 pasta – 1 main course – 1 dessert available for a party of 8 and below.

Pork, langoustine, tuna, tagliolini lobster are excluded from the selection

## from the grill & charcoal oven

### meat

grass fed 'Black Angus' beef <b>tenderloin</b>	from 200gr	per 100gr	34
<i>add foie gras</i>			16
full blood A4 'Tochigi' wagyu (Japan) beef <b>striploin</b>		120gr	128
200 days grain fed Black Angus beef <b>ribeye</b>	from 300gr	per 100gr	24
200 days grain fed Black Angus beef <b>tomahawk</b>	from 1.2kg to 2kg	per 100gr	20
200 days grain fed Black Angus beef <b>porterhouse</b>	from 1kg to 1.2kg	per 100gr	22

### seafood

Mozambique <b>langoustine</b>		per piece ( <i>min 3</i> )	25
Hokkaido <b>scallops</b>		per piece ( <i>min 5</i> )	12

### side dishes

<b>asparagi</b>			18
charcoal-grilled green asparagus chardonnay and honey dressing			
<b>cavolfiore</b>			12
gratinated cauliflower, hazelnut and 'parmesan' crumble			
<b>patate</b>			18
truffle mashed potato			
<b>lattuga</b>			14
grilled little gem lettuce, 'ceaser' sauce, crispy parma ham, garlic grissini crumble			
<b>insalata</b>			12
rocket salad, tomatoes, balsamic vinegar			

### sauces

<b>béarnaise zafferano</b>			8
saffron infused béarnaise			
<b>tartufo</b>			
black truffle & 'porcini' mushrooms			
<b>pepe nero</b>			
black pepper			
<b>burro erbe</b>			
herbs infused butter			
<b>salsa verde</b>			
parsley, garlic, olive oil, oregano, red wine vinegar			