

..... A N T I P A S T I

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|----------------------------------------------------------|----|----------------------------------------------------|----|
| Burrata with Rucola and Cherry Tomatoes | 26 | Wagyu Carpaccio with Porcini, Balsamic & Pecorino | 26 |
| Eggplant Parmigiana with Buffalo Mozzarella | 26 | Roasted Foie Gras with Red Wine Pear & Cocoa Nibs | 28 |
| Tuna Tartare with Salmon Roe & Sea Urchin Hollandaise | 26 | Parma Ham with Roasted Figs & Baslamic | 26 |
| Hokkaido Scallops with Nduja & Sweet Pea Cream | 29 | Crab & Prawn Cioppino | 28 |
| Grilled Octopus with Roman Artichokes | 28 | Mushroom Soup with Truffle Pesto & Candied Walnuts | 22 |

..... P A S T A & R I S O T T O

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|--------------------------------------------|----|--------------------------------------------------|----|
| Tagliolini with Scallops & Truffle | 35 | Tag liatelle with Porcini Mushrooms Bolognese | 28 |
| Squid Ink Tonnarelli with Cod & Artichokes | 29 | Fettuccine with Venison Ragù & Radicchio Tardivo | 32 |
| Spaghetti with Seafood & Capers | 35 | Pappardelle with Smoked Pork Jowl & Almond Sauce | 30 |
| Linguine with Clams, Cipollotto & Pancetta | 32 | Risotto Milanese with Bone Marrow | 35 |

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| Black Cod with Caramelized Celeriac & Lemon Capers | 38 | Kurobuta Pork Milanese with Butternut | 45 |
| Grilled Seabass with Fregola Puttanesca | 38 | Smoked Lamb Filet with Pistachio & Balsamic Eggplant | 48 |
| Poached Grouper with Lentils & Saffron Caciucco | 38 | Wagyu Beef Cheek with Spinach and Beetroot | 38 |
| Chicken Supreme with Foie Gras & Romanesco | 38 | Angus Beef Sirloin with Asparagus & Sunchoke | 48 |