

## A N T I P A S T I

- Burrata with Asparagus and Radish Salad 28
- Spring Salad with Pickled Vegetables and Balsamic 24
- Angus Beef Carpaccio with Spinach, Lemon and Truffle Pecorino 28
- Hokkaido Scallop Crudo with Tuna Tartare and Sweet Peas 30
- Grilled Octopus with Confit Tomatoes and Potato Cream 29
- Pan Roasted Foie Gras with Raspberries and Duck Jus 30
- Fennel Cream with Orange Emulsion and Candied Pistachios 24
- White Asparagus with Smoked Apple and Sea Urchin Sabayon 28

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

- Tagliolini with Hokkaido Scallops and Bottarga 38
- Fettuccine with Smoked Cod Cream, Kale and Salmon Roe 36
- Spaghetti alla Chitarra with Lobster, Cherry Tomatoes and Tarragon 42
- Wagyu Beef Cheek Tortelli with Parmigiano Cream and Red Wine Jus 34
- Pappardelle with Iberico Pork Ragout and Guanciale 34
- Tagliatelle with Stracciatella Cheese and Basil Pesto 32

## M A I N S

- Black Cod with Caramelized Celeriac and Lemon Capers 48
- Poached Seabream with Asparagus Casserole 38
- Pan Roasted Seabass with Romanesco and Basil Sauce 38
- Guinea Fowl with Foie Gras and Black Truffle 45
- Angus Beef Tenderloin Tagliata with Caramelized Carrots and Red Wine Jus 49
- Kurobuta Pork Neck with Marsala and Spinach 38