"Our menu philosophy is based on the idea of sharing, of coming together to enjoy exquisite cuisine."

Chef Luca Cappellato





POLPO ARROSTICCIATO Australian octopus grilled over oak charcoal, romesco sauce marinated bell pepper, arugula	590
TARTAR DI TONNO big eye tuna tartare, citrus sauce, Taggiasca olives, capers fennel, Carasau bread	520
CULATELLO DI PARMA 24-month aged Culatello Parma ham, buffalo mozzarella rosemary focaccia, figs, balsamic	520
ROAST BEEF CARPACCIO Wagyu MB8 eye round carpaccio, seasonal vegetable confit rucola, bell pepper sauce, Grana Padano	490
ANTIPASTO ALL'ITALIANA Italian cold cuts and cheese selection, warm rosemary focaccina green olives, cherry mozzarella, stuffed sweet chilli peppers	430 / 840
CALAMARI FRITTI fried baby calamari, pink pepper, lime, yogurt-chive sauce	410
BURRATA E POMODORINI heirloom cherry tomatoes, burrata cheese crispy organic vegetables, basil pesto	430
	260

Vegetarian
Gluten Free

Plant Based (Vegan)Sustainable Sourced Seafood





Jac	aa
INSALATA RICCA mixed leaves, prawns, cherry tomatoes, ham, corn, artichokes carrots, honey dressing, Grana Padano	410
INSALATA DI CAVOLO NERO black kale salad, crispy bacon, Grana Padano, button mushroom apple vinegar	360
V ■ INSALATA DI FICHI romaine lettuce, figs, mushroom confit, truffle sheep's milk cheese roasted almond, honey mustard dressing	330
RUCOLA arugula, sundried tomatoes, Grana Padano, balsamic dressing organic seeds	260
INSALATA PRIMAVERA mixed lettuce, radish, cucumbers, cherry tomatoes, red onion fennel, orange wedges, raspberry dressing	260
INSALATA VERDE mixed green leaves salad, organic seeds, lemon dressing	260
ADD POACHED PESTO CHICKEN (90 grams)	110
ADD BLUE FIN TUNA CARPACCIO (90 grams)	130
ADD SMOKED SALMON (90 grams)	160
le Zupp	Cus

Joup

CASSERUOLA DI FRUTTI DI MARE 520 rich seafood soup, sea bass, tiger prawn, oyster, octopus tomato confit, potatoes, Mediterranean herbs **MINESTRONE** 290 seasonal vegetable soup

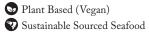
Signature Experiences

 ✓ Vegetarian Plant Based (Vegan) Gluten Free Sustainable Sourced Seafood Contains Pork Contains Nuts

Primi Della Casa Pasta & Risotto

♥ RISOTTO AI FUNGHI	720
mushroom ragout, Piedmont hazelnuts	
SPAGHETTONI AI GAMBERI ROSSI spaghettoni "Mancini", Carabinero red prawn tartare red prawn bisque, Iemon scent	700
TAGLIATELLE AL RAGU DI WAGYU house made ribbon pasta, Wagyu beef ragout	650
TORTELLI ALL'ASTICE Canadian lobster, black ink handmade pasta, mascarpone cheese lobster bisque, tomato sauce	600
SPAGHETTI CARBONARA artisanal spaghetti, egg yolk, Tuscan guanciale, black pepper Pecorino Romano	490
OPPIO RAVIOLO roasted veal and burrata stuffed ravioli, gravy, Grana Padano	490
♥ LINGUINE VONGOLE E BOTTARGA squid ink linguine pasta, clams, cherry tomatoes cured fish roe	460
LASAGNA ALLA BOLOGNESE traditional beef ragu lasagna	430
CAVATELLI ALLA NORMA house made potato cavatelli, fried eggplant, tomato sauce Grana Padano, Stracciatella	390







Secondi Di Terra E Mare Sea & Land Main Course

RIBEYE E FUNGHI Wagyu MB7 cube roll, morel mushroom, Fregola Sarda	1,250
● MORONE AL CARTOCCIO	950
25-minute preparation Artic toothfish cooked in baking paper, potatoes, green peas clams' juice, lemon butter	
Pan-seared sustainable Barramundi warm quinoa and grilled vegetables, fresh herbs, lemon	520
PETTO D'ANATRA pan-seared Vietnamese duck breast, pumpkin puree, duck jus	490
From the All dishes will be served with beef gravy and one side dish	grill
AUSTRALIAN WAGYU SIRLOIN "ICON XB" Wagyu MB7 striploin	1,650
COSTOLETTE DI AGNELLO Australian lamb chops	1,550
** ARGENTINIAN BLACK ANGUS RIBEYE "ANB" Black Angus MB3 Rib eye	1,250
Sharing for two or more	
COSTATA DI MANZO	3,910
45-minute preparation Tuscany style Black Angus MB4 tomahawk two side dishes	

Signature Experiences

Vegetarian

Plant Based (Vegan)

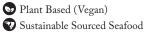
Sustainable Sourced Seafood

Contains Pork
Contains Nuts



MASHED POTATO	140
FRENCH FRIES	160
GRILLED GREEN ASPARAGUS	160
TEMPURA ZUCCHINI AND CAULIFLOWER IN BUTTER	160
● GLAZED BABY HEIRLOOM CARROTS	140
ROASTED BABY EGGPLANT, BALSAMIC VINEGAR HAZELNUTS	140
SAUTÉED CHAMPIGNON MUSHROOMS	160







Pizze in Forno A legna Woodfired Pizza

tomato sauce, mozzarella, 24-month aged San Daniele ham arugula, Grana Padano	490
PROSCIUTTO COTTO E FUNGHI PORCINI white base, parmesan, smoked provolone, cooked ham porcini mushroom, basil	410
BURRATA tomato sauce, mozzarella, fresh burrata, basil pesto	400
TRUTTI DI MARE tomato sauce, mozzarella, freshly sautéed seafood, fresh basil	380
CAPRICCIOSA tomato sauce, mozzarella, cooked ham, fresh button mushroom black olives, artichoke, oregano	380
QUATTRO FORMAGGI mozzarella, Grana Padano, Gorgonzola, smoked Scamorza	340
DIAVOLA tomato sauce, mozzarella, spicy salami, oregano	310
FOCACCIA ORTOLANA rosemary focaccia, parmesan, grilled eggplant, grilled zucchini semi-dried tomatoes, marinated bell pepper, rucola	310
MARGHERITA tomato sauce, mozzarella, fresh basil	260



SELEZIONE DI FORMAGGI AL CARRELLO

our selection of fine Italian cheeses (40 grams per piece) with warm fruit and nuts bread, organic honey, house made fruit jam

 1 piece
 150

 3 pieces
 430

5 pieces 620

Dolci

280

COPERA TIRAMISU 290 traditional Venetian mascarpone and coffee dessert

○ CANNOLI SICILIANI

Sicily cannoli dough, ricotta cream, lemon and orange confit

Choice of topping: pistachio sable / hazelnut candy / chocolate chip

- PANNA COTTA AL PISTACHIO FRAGOLE E SAMBUCO
 pistachio panna cotta, strawberry sorbet, elderflower
- © CREMA DI RICOTTA E BASILICO
 ricotta crème brulee, fresh basil, honey pesto, lemon cress
- TORTA AL GIANDUJA E GELATO AL CARAMELLO

 Gianduja cream, crisp, sponge, caramel fleur de sel ice cream
 - I NOSTRI GELATI E SORBETTI FATTI IN CASA 90 / 160
 - house made gelato and sorbet (1 scoop / 2 scoops)
 - CHOCOLATE
 - VANILLA
 - STRACCIATELLA
 - MANGO SORBET
 - STRAWBERRY SORBET
 - PASSION FRUIT SORBET

Signature Experiences

Vegetarian
Gluten Free

Plant Based (Vegan)

Sustainable Sourced Seafood

Contains Pork
Contains Nuts