

APPETIZERS

SEA

Grilled Octopus with Crispy Egg and Corn 28
Scallops Crudo with Truffle and Smoked Quail Eggs 28
Tuna Tartare with Avocado and Grilled Zucchini 25

LAND

Foie Gras with Caramelised Apple and Duck Jus 28
Wagyu Carpaccio, Asparagus and Walnut Pesto 25
Parma Ham with Musk Melon 26

HARVESTS

Green Salad with Apple and Truffle 23
Burrata Cheese with Cherry Tomatoes and Black Olives 26

SOUPS

Sunchoke Cream with Beetroot and Hazelnuts 20
Mushroom Consommé with Vegetable Pearls 20

PASTA

HOMEMADE

Tagliolini with Scampi and Avruga Caviar 38
Pappardelle with Oxtail and Mushrooms 26
Burrata Cheese Ravioli with Amatriciana 26
Whole Wheat Stracci with Duck & Foie Gras 32

ARTISANAL

Spaghetti with Crab and Porcini 28
Burnt Wheat Orecchiette with Asparagus and Guanciale 26
Trofie with Truffle Pesto and Prawns 28
Linguine with Clams and Bottarga 28

MAINS

SEA

Cod with Basil Orzotto & Cherry Tomatoes 38
Hokkaido Scallops with Porcini and Beetroot 45
Italian Seabass with Artichokes and Saffron Sauce 39
Red Snapper with Romanesco and Salmoriglio 35

LAND

Beef Sirloin Tagliata with Bone Marrow Salad 45
Smoked Duck with Foie Gras, Endive and Orange 38
Pork Chop Milanese, Parma Ham Sauce 42
Grilled Lamb Chops, Eggplant and Fresh Herb Salad 48

