



STUZZICCHINO

Amuse Bouche Caviar on Blini

A Choice of Appetiser

TARTARE DI SCAMPI RAPE ROSSE E AGRUMI SPEZIATI

Langoustine Tartare, Beetroot, Citrus Spiced

MOUSSE DI FEGATO AL TARTUFO DE MARSALA

Duck Liver Mousse, Marsala Truffle Sauce

Soup

CREMA DI FUNGHI CASTAGNE E ZUCCA AL PARMIGIANO

Wild Mushroom & Chestnut Soup, Pumpkin

A Choice of Pasta

SPAGHETTI CHITARRA ALLE ERBE VONGOLE CAPPESANTE E ZUCCHINE

Homemade Herb Spaghetti with Clam, Scallop, Zucchini

TORTELLINI DI NATALE

Classic Italian Meat Tortellini with Christmas Broth

A Choice of Main Course

FILETTO OMBRINA CIME DI RAPE E PEPERONE

Poached Wild Stone Bass, Turnip Tip, Aglio Olio Sauce

SUPREMA DI FARAONA PURE DI SEDANO RAPA

Supreme of Guinea Fowl stuffed with Herbs, Celeriac, Berry Mustard Sauce

SORBETTO AL MANDARINO

Mandarin Sorbet

Dessert

TORTA DI MELA E GELATO AL MASCARPONE

Apple Cinnamon Tart, Vanilla Sauce, Mascarpone Ice Cream

1188/ 1088 PER GUEST for 6-Course/ 4-Course Dinner

Appetizer + (Soup) + Pasta + Main Course + (Sorbet) + Dessert

738/ 588 PER GUEST for Wine Pairing (Five/ Four selected premium wines)

Prices are subject to a 10% service charge.

Each guest at the table must select the same number of courses.

Please advise our servers if you have any food allergies or special dietary requirements.

** Minor dish adjustments may occur based on fresh ingredient availability.



FESTIVE A LA CARTE MENU

Antipasti

**CARPACCIO MISTO DI MARE
AI SAPORI MEDITERRANEI**

Scallop, Red Shrimp, Amberjack Carpaccio
with Mediterranean Flavors



298

CALAMARETTI E ZUCCHINE FRITTI

Fried Baby Calamari, Zucchini, Tartar Sauce

238

LA TARTARE DI OBERTO

"Oberto" Beef Tartare

298

LA BURRATA

Burrata Cheese(150gr), Mixed Italian Tomatoes

238

INSALATA DI BARBABIETOLE

Beetroot Salad, Arugula, Goat Cheese, Bellini Dressing,
Mixed Nuts, Aged Balsamic

178

MINISTRONE CLASSICO

Classic Vegetable Minestrone Soup
(With At Least 12 Different Kinds of Vegetables)

138

Pasta

CAVATELLI AI RICCI DI MARE

Cavatelli Aglio Olio Style, Fresh Sea Urchin,
Bottarga(Slightly Spicy)

428

FETTUCCINE AL RAGÙ DI VOLATILI

Homemade Fettuccine, Braised Farm-raised Poultry
(Duck, Guinea Fowl, Chicken) Ragu'

278

TAGLIOLINI ALLO SCOGLIO

Homemade Tagliolini Pasta,Mixed Seafood, Cherry Tomato

288

RAVIOLI DI MAGRO GOCCIA D' ORO

Homemade Ricotta & Spinach Ravioli, Fresh Tomato Sauce

248

RAVIOLI RIPIENI DI VITELLO

Homemade Veal Ravioli, Leek Puree', Broccoli

298

RISOTTO AI FUNGHI DI STAGIONE

Carnaroli Risotto with Seasonal Mushroom

288

Secondi Piatti

**FILETTO DI MERLUZZO IN CROSTA
DI PREZZEMOLO**

Wild Antarctic Cod (Toothfish) in Parsley Crust,
Romanesco, Bagna Cauda

438

TAGLIATA DI MANZO

Grilled Sirloin Steak (300g), Roasted Potato, Green Salad

488

SCAMORZA AL FORNO CON VERDURE

Baked Scamorza Cheese, Mixed Grilled Vegetable

228



Tradizionale

BRANZINO SELVATICO AL SALE

Salt-Baked Wild Seabass, Mixed Vegetable (approx. 1.2kg)

1198

COSTATA DI VITELLO ALLA "MILANESE"

"Milanese" Style Breaded Veal Chop, Arugula, Sweet Tomato

548

COSTATA DI MANZO

Grilled Stockyard Australian Natural Grain-Fed
Prime Rib Steak (approx. 1.2 kg),
Grilled Vegetable, Potato

1598

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