



STUZZICCHINO

Amuse Bouche

Appetiser

CRUDO DI CAPESANTE MELA VERDE E CAVIALE

Scallop Ceviche, Green Apple, Lime, Mint, Caviar

Soup

LENTICCHIE FUNGHI E TARTUFO NERO

Lentils & Mushroom Soup, Black Truffle

A Choice of Pasta

FREGOLA AI DUE COLORI A GAMBERI ROSSI E GRANCHIO

Sardinian Fregola Two Colours, Red Prawn, Crab

RAVIOLI DI ZUCCA E PARMIGIANO AL TARTUFO

Ravioli stuffed with Pumpkin, Parmigiano, Winter Truffle

A Choice of Main Course

OMBRINA SELVAGGIA AL GUAZZETTO DI VONGOLE

Wild Stone Bass, Turnip Tips, Clam Sauce

COSTINA DI MANZO BRASATA E SALSA RAFANO

Smoked & Slow Cooked Beef Short Ribs, Swiss Chard, Horseradish Sauce

Sorbet

SORBETTO ARANCIA SANGUINELLA

Blood Orange Sorbet

Dessert

DUO DI CIOCCOLATI

Chestnut Chocolate Pudding & Dark Chocolate Mousse

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

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

788 PER GUEST for Wine Pairing (five 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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