

ANTIPASTI

- ◇ **BURRATA PALAZZO D.O.P**
Burrata Cheese from Puglia, aged San Daniele Ham, Rucola, Grape Tomatoes **32**
- ◇ **PROSCIUTTO DI PARMA 18 MESI**
Pan-fried Buffalo Mozzarella wrapped in Parma Ham aged 18 months,
Black Olives Tapenade **26**
- ◇ **CARPACCIO DI MANZO**
Beef Carpaccio, Aioli, Rucola Pesto, Parmesan, Radish, Frisée salad **28**
- ◇ **FEGATO D'ANATRA "ROUGIE"**
Pan-seared Duck Liver, Port Wine Cherry Coulis, salted Meringue, dry Apricot &
Pistachio Crumble **32**
Or
Terrine, Mango chutney, Brioche Bread **32**
- ◇ **TARTARE DI SALMONE E CAPESENTE**
Salmon Tartare, pan-seared Scallops, Avruga Caviar, mixed Herb salad,
Grapefruit dressing **28**
- ◇ **GAMBERONI**
Sautéed King Tiger Prawns, Eggplant mousse, 'raw & cooked' Vegetables,
Crustacean sauce **28**
- ◇ **CETRIOLO**
Cucumber Pickles, Cucumber Gazpacho Jelly, Cucumber Sorbet, smoked Ricotta,
Yogurt & Mint **24**

INSALATE

- ◇ **MOZZARELLA DI BUFALA**
Traditional Caprese salad, Buffalo Milk Mozzarella, Tomato, Basil Pesto **24**
- ◇ **INSALATA MISTA**
Mesclun salad, Datterini Tomatoes, crunchy Vegetables, Balsamic dressing **16**

ZUPPE

- ◇ **ZUPPA DI POMODORI ARROSTITI**
Roasted Tomatoes Soup, Parmesan Popcorn, Sour Cream, Basil **21**
- ◇ **CROSTACEI**
Italian-style Bisque of Shellfish, Garlic Grissini **24**
- ◇ **ZUPPA DEL GIORNO**
Soup of the Day **18**

RISO CARNAROLI

- ◇ **RISOTTO ALLA TREVIGIANA**
Carnaroli Risotto, Red Wine, grilled Radicchio, Green Asparagus, Pecorino **32**
- ◇ **RISOTTO ALLO ZAFFERANO**
Carnaroli Risotto, Saffron, pan-seared Duck Liver, Port Wine Cherries **35**

PASTE FATTE IN CASA

- ◇ **RAVIOLI AL VITELLO**
Homemade Ravioli stuffed with braised Veal Shank, Porcini Mushroom sauce **32**
- ◇ **PAPPARDELLE XXLONG**
1 Meter Long Homemade Pappardelle, braised Wild Boar ragout,
Black Taggiasca Olives, sun-dried Tomatoes **32**
- ◇ **GNOCCHI DI PATATE VIOLA**
Purple Gnocchi, Morel Mushrooms, Spinach, Truffle Butter sauce **32**
- ◇ **TAGLIERINI NERI O BIANCHI**
Please choose either Black (Squid ink) or White (original) **38**
Homemade Taglierini Pasta, Boston Lobster, fresh Tomatoes, Chilli flakes, Basil

PASTE SECICHE

- ◇ **CAPELLINI ALLA BOTTARGA**
Angel Hair Pasta, Hokkaido Scallops, roasted Baby Capsicum, smoked Haddock,
Bottarga, Italian Parsley **36**
- ◇ **SPAGHETTI DI FARRO**
Organic Spelt Wheat Spaghetti, Basil Pesto, Zucchini, Broccoli, sun-dried Tomatoes,
Lemon Zest, shredded Parmesan, Rucola **30**

PESCE

- ◇ **FILETTO DI MERLUZZO**
Cod fillet, Carrot purée, Purple Cauliflower, creamy Polenta, Chianti reduction **44**
- ◇ **FILETTO DI BRANZINO**
Seabass fillet, Artichoke mousse, Green Asparagus, Virgin Sauce **40**
- ◇ **SALMONE AL ZAFFERANO**
Scottish Salmon fillet, Fregola Sarda, sun-dried Tomatoes, Mushrooms, Saffron sauce **38**
- ◇ **CACCIUCCO ALLA LIVORNESE**
Grilled Tiger Prawns, Lobster, Sea Bass, Mussels, Baby Scallops, Capsicum in Tomato Fish Soup **46**

VEGETERIANO

- ◇ **FUNGHI**
Wild Mushroom Millefoglie, Cream and Garlic, Artichoke mousse, Herbs salad **32**

CARNE

- ◇ **CARRÈ D'AGNELLO**
Grilled Welsh Lamb Rack, sautéed Baby Turnips, Ratte Potato, Tomato confit,
Rosemary and Garlic crumble, Carrot purée, Lamb jus **44**

- ◇ **POLLAME MILANESE**
Breadcrumbs Organic Farmer Poultry, Black Truffle, Swiss Chard, Parsnip Mousse,
Morels Mushrooms sauce **42**

- ◇ **FILETTO DI MANZO**
Australian Angus Beef Tenderloin, Barolo Red Wine sauce, Senso purée, young
Vegetables **48**

- ◇ **WAGYU**
Australian Wagyu Beef Striploin M7, crispy Polenta, Comfit Onions Baby Vegetables,
Parsnip, Beef Jus **78**

- ◇ **GUANCIA DI BUE BRASATA**
Braised Beef Cheek, Bacon, Button Mushrooms, glazed Carrots, Senso purée **40**

- ◇ **QUAGLIA**
Stuffed Quail, Apricots & Raisins, Mediterranean Couscous, Heirloom Carrot,
Marsala Sauce **44**