

## 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**

## 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**