

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, Porcini & Mascarpone, Parmesan, Frisée salad, Red Currant **28**
- ◇ **FEGATO D'ANATRA "ROUGIE"**
Pan-seared Duck Liver, Apple & Moscato coulis, Piedmont Chestnuts comfit,
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**
- ◇ **BARBABIETOLA**
Baby Beetroot salad, Heirloom Tomatoes, Goat Cheese mousse, pickled Beetroot,
Rucola **24**

ZUPPE

- ◇ **VELLUTATA DI ZUCCA**
Butternut Pumpkin Soup, pan-seared Foie Gras, Piedmont Hazelnuts, Sour Cream **21**
- ◇ **CROSTACEI**
Italian-style Bisque of Shellfish, Garlic Grissini **24**
- ◇ **ZUPPA DEL GIORNO**
Soup of the Day **18**

RISO CARNAROLI

- ◇ **RISOTTO ALLA ZUCCA E SPINACI**
Carnaroli Risotto, Pumpkin, Pesto Rosso, Spinach, Porcini **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)
Homemade Taglierini Pasta, Boston Lobster, fresh Tomatoes, Chilli flakes, Basil **38**

PASTE SECICHE

- ◇ **CAPELLINI ALLA BOTTARGA**
Angel Hair Pasta, Hokkaido Scallops, roasted Baby Capsicum, smoked Haddock,
Bottarga, Italian Parsley **36**

- ◇ **PACCHERI AL LEPRE**
Paccheri Pasta, Hare ragout, Thyme, Lemon **32**

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 RUSPANTE**
Organic Farmer Poultry, Black Truffle, Porcini sauce, Angel Hair, Spinach **42**

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

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

- ◇ **LOMO DI CERVO**
Venison Loin, Black Pepper sauce, Sweet Potatoes, Brussels Sprouts,
salted Caramel Pear, Chestnuts **56**