

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, Red Radish, Ricotta and Pesto Mousse, Frisée Salad **28**
- ◇ **FEGATO D'ANATRA "ROUGIE"**
Pan-seared Duck Liver, Rhubarb confit, Red Berries & White Balsamic coulis,
Pistachio crumble **32**
Or
Terrine, Mango Chutney, Brioche **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**
- ◇ **CARCIOFI E TARTUFO**
Artichoke Mousse, Artichoke Salad, Truffle Dressing **24**

ZUPPE

- ◇ **CREMA DI CAVOLFIORE**
Creamy Cauliflower Soup, Avruga Caviar, Gremolata **21**
- ◇ **CROSTACEI**
Italian-style Bisque of Shellfish, Garlic Grissini **24**
- ◇ **ZUPPA DEL GIORNO**
Soup of the Day **18**

RISO CARNAROLI

- ◇ **RISOTTO AI CALAMARI E RUCOLA**
Carnaroli Risotto, Rucola Pesto, grilled Squid, sun-dried Tomatoes, Pecorino Cheese, Pine Nuts **32**
- ◇ **RISOTTO ALLO ZAFFERANO**
Carnaroli Risotto, Saffron, pan-seared Duck Liver, Port Wine Cherries **35**

PASTE FATTE IN CASA

- ◇ **TRIANGOLI AL VITELLO**
Homemade Triangoli 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 **34**

PASTE SECICHE

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

- ◇ **LINGUINE AI FRUTTI DI MARE**
Linguine Pasta, mixed Seafood, spicy Sardinian Vermentino white Wine Sauce **30**

PESCE

- ◇ **FILETTO DI MERLUZZO**
Cod Fillet, Carrot Puree, Purple Cauliflower, Creamy Polenta, Chianti Reduction **44**
- ◇ **FILETTO DI BRANZINO**
Sea Bass fillet, Artichoke Mousse, Green Asparagus, Virgin sauce **40**
- ◇ **ORATA AL LIMONE**
Sea Bream Fillet, Heirloom Carrots, Ratte Potatoes, Garlic coulis, Amalfi Lemon Sauce **38**
- ◇ **CACCIUCCO ALLA LIVORNESE**
Grilled Tiger Prawns, Lobster, Seabass, 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 with sautéed Baby Turnips, Confit Ratte Potato,
Rosemary and Garlic Crumble, Carrot purée and Lamb jus **44**

- ◇ **POLLAME RUSPANTE**
Organic Farmer Poultry, Black Truffle, Soave white Wine creamy Sauce, Purple
Gnocchi, sautéed Spinach **42**

- ◇ **FILETTO DI MANZO**
Australian Angus Beef Tenderloin, Barolo red Wine Sauce, Senso Puree, young
Vegetables **48**

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

- ◇ **MAIALE IBERICO**
Iberico Pork Loin, Morel Mushrooms Sauce, crispy Polenta, young Vegetables **44**