

ANTIPASTI

- ◇ **BURRATA PALAZZO D.O.P**
Burrata Cheese from Puglia, served with aged San Daniele Ham, Rucola, Grape Tomatoes and Tuscan Extra Virgin Olive Oil 'Capannelle' **32**
- ◇ **PROSCIUTTO DI PARMA 18 MESI**
Pan-fried Buffalo Mozzarella wrapped in Parma Ham aged 18 months, served with 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 with glazed Chestnuts, Balsamic Vinegar and Pistachio crumble **32**
Or
Terrine with Mango Chutney and homemade Brioche Bread **32**
- ◇ **TARTARE DI SALMONE E CAPESENTE**
Salmon Tartare served with pan-seared Scallops, Avruga Caviar, mixed Herb Salad and Grapefruit dressing **28**
- ◇ **GAMBERONI**
Sautéed King Tiger Prawns with Eggplant mousse, 'raw & cooked' Vegetables and Crustacean sauce **28**

INSALATE

- ◇ **MOZZARELLA DI BUFALA**
Traditional Caprese Salad with fresh Buffalo Milk Mozzarella, Tomato and Basil **24**
- ◇ **INSALATA MISTA**
Mesclun Salad with Datterini Tomatoes, crunchy Vegetables, Extra Virgin Olive Oil and homemade Balsamic dressing **16**
- ◇ **CARCIOFI E TARTUFO**
Artichoke mousse, Artichoke salad with Black Truffle purée and Truffle dressing **24**

ZUPPE

- ◇ **CREMA DI TOPINAMBUR**
Jerusalem Artichoke Soup, sautéed Porcini, Hazelnut Gremolata **21**
- ◇ **CROSTACEI**
Italian-style Bisque of Shellfish, served with Garlic Grissini **24**
- ◇ **ZUPPA DEL GIORNO**
Soup of the Day **18**

RISO CARNAROLI

- ◇ **RISOTTO ALLA ZUCCA**
Carnaroli Risotto with Butternut Pumpkin, Pecorino Cheese and Walnuts **32**
- ◇ **RISOTTO ALLO ZAFFERANO**
Carnaroli Risotto with Saffron, pan-roasted Duck Liver and home-marinated Port Wine Cherries **35**

PASTE FATTE IN CASA

- ◇ **RAVIOLI AL VITELLO**
Homemade Ravioli stuffed with braised Veal Shank in Porcini Mushroom sauce **32**

- ◇ **PAPPARDELLE XXLONG**
1 meter long homemade Pappardelle with braised Wild Boar Ragout, Black Taggiasca Olives and sun-dried Tomatoes **32**

- ◇ **GNOCCHI DI PATATE VIOLA**
Purple Gnocchi with Morel Mushrooms, Spinach and Truffle Butter sauce **32**

- ◇ **TAGLIERINI NERI O BIANCHI**
Please choose either Black (Squid ink) or White (original)
Homemade Taglierini Pasta with Boston Lobster, fresh Tomatoes, Chilli flakes and fresh Basil **34**

PASTE SECICHE

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

- ◇ **LINGUINE AI FRUTTI DI MARE**
Linguine Pasta with mixed Seafood in Spicy Sardinian Vermentino White Wine sauce **30**

PESCE

- ◇ **FILETTO DI MERLUZZO**
Gently-roasted Cod Fillet with Celeriac purée, Leeks, Chanterelle Mushrooms and Chianti Reduction **40**

- ◇ **FILETTO DI BRANZINO**
Pan-seared Sea Bass fillet, Artichoke, Pumpkin, Pancetta, Pearl Onions and Watercress sauce **40**

- ◇ **ORATA AL LIMONE**
Sea Bream fillet, Heirloom Carrots, Ratte Potatoes, Garlic coulis, Amalfi Lemon sauce **38**

- ◇ **CACCIUCCO ALLA LIVORNESE**
Grilled Prawn, Sea Bass, Lobster, Mussels, Clams and Baby Scallops served in Tomato Fish Soup with Bay Leaves and Capsicum **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** **42**
Organic farm Poultry, Black Truffles, creamy White Wine sauce, Purple Gnocchi,
sautéed Spinach

- ◇ **FILETTO DI MANZO** **48**
Australian grain-fed Beef Tenderloin with Barolo Red Wine sauce, young Vegetables
and Senso purée

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

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