



Affettati Cold Cut

Mortadella Pork ham, marinated shallot in Balsamico	24
Prosciutto 18 months Parma ham with Rock Melon	24
Bresaola Cured beef tenderloin, shaved Parmigiano	24
Speck Smoked pork belly, pear mustard	24
Truffle Salame Pork salami with white truffle flavor	24
Coppa Cured pork neck, pearl onions	24
Misti Chef selection cold cut served with pickles	24

Caviare Caviar

Oscietra Sturgeon Classic Russia 30g Served on ice with <ul style="list-style-type: none">❖ White & egg yolk,❖ Raw onion,❖ Blinis❖ Parsley❖ Lemon wedges	140
--	-----





Antipasto Appetizer

Meat

Carpaccio

Thinly sliced beef tenderloin, "Tete de Moine" cheese 22

Foie-Gras

Pan-fried duck liver, bruschetta, beetroot - campari 29

Seafood

Granchio

Spider crab, vegetables dressing tartar 22

Vegetarian

Tegamino

Eggs, black truffle puree, mixed cheese fondue 22

Melanzane

Baked eggplant, mozzarella & tomato 22

Pecorino

Seared black truffle cheese, slow cooked pear 22

Burrata

Cheese with tomato sabayon For 1 22

For 2 38





Insalata Salad

Rucola Wild salad, sautéed baby shrimps, lemon dressing	16
Parmigiana Green salad, shaved Parmigiano, Balsamico	16
Spinaci Spinach leaf, pine kernel, Barley, Mustard	16

Zuppa Soup

Cioppino Seafood and fish soup, tomato base	12
Porcini Thick mushroom soup, bread crouton	12
Giorno Soup of the day	12

Risotto Carnaroli Rice

Tartufo Black truffle risotto, mascarpone cheese	28
Nero Squid ink, shrimps with chilli	28





Pasta
Secca
Durum wheat

Spaghetti	Fish and seafood, pepperoncino chilli, tomato sauce	24
Penne	Broccoli, sun dried tomato, garlic peperoncino chilli	24
Rigatoni	Piemontese Rabbit ragout with thyme and San Remo black olives	26
Capelli d' Angelo	Angel Hair With lemon, garlic, chili and crab meat	24
Linguine	Basil pesto, green asparagus and pine kernels	24

Pasta
Fresca
Homemade

Stracci	Whole wheat pasta, braised Tuscan wild boar in red wine	26
Ravioli	Filled with veal, cheese fondue, mushroom sauce	24
Gnocchi	Potato dumpling, Gorgonzola, parsley sauce	24
Pappardelle	Pork pancetta, onion, tomato "Amatriciana" Style	24
Fettuccine	De-shelled baby lobster, Basil, San Marzano tomato	35

- ❖ Allergy Options
- ❖ Quinoa pasta
- ❖ Gluten free
- ❖ Soy Wheat free
- ❖ Dairy , Egg & yeast free

Please approach our staffs
for alternatives





Pesce Fish

Al Sale

Cooking time 35 minutes

Whole sea bream in a crust of sea salt, poached broccoli 38

Branzino

Stewed sea bass with tomato, capers "Livornese" style 35

Merluzzo

Roasted cod, Balsamico sauce, rosemary potato 42

Mollusco Shellfish

Capesante

Pan fried scallops, cauliflower puree 35

Aragosta

De-shelled baby lobster 35
Cooked in deep sea water "Acqua pazza style"

Carne Meat

Maiale

Slow roasted pork belly, black figs, Balsamico-honey 35

Oca

Deboned goose leg comfit, sweet corn, Vin Brule 35

Agnello

8 hours baked ½ lamb rack, black onions, green bean 48

Manzo Beef

New Zealand beef

- ❖ Grain fed, 1 month
- ❖ Dry-age, 8 weeks

Holland veal

- ❖ Milk fed

Ossobuco

Slowly braised veal shank, lemon gremolata, potato puree 35

Milanese

Breaded and pan fried pounded veal chop, tomato, rucola 48

Filetto

200 Gr gratinated beef tenderloin, asparagus, black truffle 48





Gelati

Ice cream

Fior di Latte	Milk – Vanilla	12
Pistacchio	Sicilian pistachio	
Cioccolato	70% dark chocolate	
Caramello	Caramel	

Sorbetti

Sherbet

❖ Choice of 3 flavours

Limone-menta	Lemon - Mint	12
Fragola	Strawberry	
Lamponi	Raspberry	
Yogurt	Yoghurt	

Dolci

Freddi

Cold Dessert

Panna Cotta	Double cream flan, caramelized black pepper	14
Fragola	Sliced marinated strawberry in Balsamico, its own sherbet	14
Semifreddo	Frozen Bourbon vanilla parfait, caramelized raspberries	14
D'Arancio	White chocolate and orange Grand Marnier cake	14
Tiramisu	1956 recipe of mascarpone, coffee, biscuits, cacao	14

Dolci

Caldi

Hot Dessert

❖ Cooking time 10 minutes

Crostata	70% dark chocolate, milk ice cream	14
Miele	Honey – beetroot cake, espresso sauce	14





Formaggi Cheese

100% Italian's origin served with

- ❖ Celery,
- ❖ Red radish,
- ❖ Olive oil
- ❖ Honey,
- ❖ Grilled bread,
- ❖ Bread chips

Selection of 6 cheeses

- ❖ For 1 guest S\$24-
- ❖ For 2 guests S\$31-
- ❖ For 3 guests S\$35-
- ❖ For 4 guests S\$48-

Please visit the cellar for more variety

Fontina

DOP cow's milk 3 months mid hard well-balanced, pasty taste
Mentioned for the first time in a book on the XVIII century

Bra Tenero

DOP cow's milk 45 days soft delicate, intense
"Bra" village where centuries ago the main cheese business

Gorgonzola

DOP blue cow's milk 2 months creamy sweet full body
Created by mistake few century ago

Taleggio

DOP cow's milk 40 days creamy soft intense
Typical from Taleggio Valley

Ubrico al barbera

Cow's & goat's milk 2 months hard intense red wine
In barrel for 2 months with Barbera wine

Grana Padano

DOP cow's milk 2 years semi-hard typical sweet
From the middle age,
The name comes from the texture, granulose "grana"

Formaggio di fossa

Goat's milk 3 months hard spicy and intense
Born in 1495 at Sogliano village and mature
For 3 months under 3 meters in the ground

Pecorino Sardo

DOP sheep's milk 6 months compact intense, strong
For a better conservation it is poached again
For few minutes in hot milk

