

since 2004 **CLASSIC**

TODAY

Pickles • Chef Selection Cold Cuts 24.- AFFETATI

Pear • Black Truffle Cheese 22.- PECORINO

Cheese • Black Truffle • Eggs 22.- TEGAMINO

Oregano • Basil • Tomato • Cheese 22.- BURRATA

Lemon • Shrimp • Wild Arugula 16.- RUCOLA

Mustard • Barley • Pine Kernel • Spinach leaf 16.- SPINACI

Bread Crouton • Mushrooms 12.- PORCINI

Chilli • Tomato • Seafood • Fish 24.- SPAGHETTI

San Marzano • Basil • Lobster 35.- FETTUCCINE

Cheese • Wild Boar • Whole Wheat 26.- STRACCI

Cheese Fondue • Mushrooms • Veal Mousse 24.- RAVIOLI

Mascarpone • Black Truffle • Carnaroli Rice 28.- TARTUFO

Rosemary • Vintage Balsamico • Potato • Cod Fish 42.- MERLUZZO

Broccoli • Sea Salt Crust • Whole Sea Bream 38.- AL SALE

Lemon • Tomato • Rucola • Breaded Veal Chop 48.- MILANESE

Green Beans • Black Onion • 8 Hours Lamb Rack 48.- AGNELLO

Black Truffle • Green Asparagus • Beef Tenderloin 48.- FILETTO

Red Wine • Honey • Black Figs • Pork Belly 35.- MAIALE

INIZIO
STARTER

INSALATE
SALAD

ZUPPE
SOUP

PASTA

RISOTTO

PESCE
FISH

CARNE
MEAT

TIMBALLO Baked Sponge Bread • Toma • Black Truffle 22.-

FOIE GRAS Caramelized Onion • Pepper-Coffee • Fig 29.-

CARPACCIO Thick Sliced Beef • Shaved 18 Months Parmesan 22.-

BEEF Green Leaf • Cumin • Beetroot 22.-

AVOCADO Grapefruit • Green Leaf • Mint 16.-

LETTUCE Pecorino • Black Olives • Basil • Orange 16.-

CIOPPINO Fish • Seafood • Tomato • Orange 12.-

ANGEL HAR Crab Meat • Chilli • Tomato • Garlic 24.-

RIGATONI Pork Pancetta • Onion • Tomato • Red Wine 24.-

TORTELLI Pork Mortadella • Mimolette • Sage Butter 24.-

ORECCHIETTE Prawn • Its Own Bisque • Marjoram • Orange 26.-

FETTUCCINE Spicy Pork Sausage N' duja 26.-

NERO Squid Ink • Prawn • Marjoram 28.-

SEABASS Acqua Pazza • Black Olives • Tomato 32.-

OCTOPUS Paprika • Potato • Lemon • Parsley 35.-

DUCK BREAST Whisky • Pork Bacon 48.-

VEAL CHOP Mixed Mushrooms 48.-

Chef's Surprise Menu

Chef's Surprise Menu Based on Ingredients from Today's Arrival
Please Inform Staff For Any Food Allergies And Dietary Restrictions

FIVE Course 80

SIX Course 91

SEVEN Course 102

EIGHT Course 113

grillery

Using Only Oakwood

All Meats Are Served With Baby Ratte Potato And Green Asparagus

Australia

1.2 Kilo Beef Tomahawk - 100 Day's Grain-Fed 2 Weeks Dry Aged (For 2-3 Person)
188.-

Margaret River Wagyu Striploin • Grade 5+ • 400 Days Grain-Fed

350g 72.-

700g 139.-

1kg 198.-

1 Kilo O.P Rib Beef – "Fiorentina" (For 2-3 Person)
168.-

Gelati

Ice cream

Fior di Latte	Milk – Vanilla	12
Rum Raisin	Rum Raisin	
Cioccolato	70% Dark Chocolate	
Favo	Honeycomb	

Sorbetti

Sherbet

❖ Choice of 3 flavours

Yuzu	Yuzu	12
Fragola	Strawberry	
Cocco	Coconut Water	

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