

since 2004 **CLASSIC**

TODAY

Pickles • Chef Selection Cold Cuts
24.- AFFETATI

Pear • Cheese • Black Truffle • Eggs
22.- PECORINO

Cheese • Black Truffle • Eggs
22.- TEGAMINO

Oregano • Basil • Tomato • Cheese
22.- BURRATA

INIZIO-STARTER

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

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

VEAL CHEEK Carpaccio • Lemon • 15 Years Balsamico • Pomegranate
22.-

BEEF Green Leaf • Cumin • Beetroot
22.-

Lemon • Shrimp • Wild Arugula
16.- RUCOLA

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

INSALATE-SALAD

AVOCADO Grapefruit • Green Leaf • Mint
16.-

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

Bread Crouton • Mushrooms
12.- PORCINI

ZUPPE-SOUP

CIOPPINO Fish • Seafood • Tomato • Orange
12.-

Chilli • Tomato • Seafood • Fish
24.- SPAGHETTI

San Marzano • Basil • Lobster
35.- FETTUCCINE

PASTA

Cheese • Wild Boar • Whole Wheat
26.- STRACCI

Cheese Fondue • Mushrooms • Veal Mousse
24.- RAVIOLI

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.-

Mascarpone • Black Truffle • Carnaroli Rice
28.- TARTUFO

RISOTTO

NERO Squid Ink • Prawn • Marjoram
28.-

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

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

PESCE-FISH

SEABASS Fennel • Sambuca • Black Olives
32.-

OCTOPUS Paprika • Potato • Lemon • Parsley
35.-

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

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

CARNE-MEAT

DUCK BREAST Whisky • Pork Bacon
48.-

VEAL CHOP Mixed Mushrooms
48.-

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

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

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
Pistacchio
Cioccolato
Caramello

Milk – Vanilla
Sicilian Pistachio
70% Dark Chocolate
Caramel

12

Sorbetti

Sherbet

❖ Choice of 3 flavours

Limone-menta
Fragola
Lamponi
Yogurt

Lemon - Mint
Strawberry
Raspberry
Yoghurt

12

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