

Menu

\$98++

Buffalo Milk Mozzarella with Ripe Tomato
Seared Summer Truffle Cheese "Pecorino"
Herring Caviar with Lemon Zest
Oven Baked "Melanzane" Parmigiana Eggplant
Poached Tuna Loin with Fines Herbs
Crab Meat Salad with Mixed Vegetables Dressing
Parma Ham "Prosciutto" 18 Months, served with Rock Melon
Cured Beef Bresaola
Cooked Ham with Pistachio



Risotto with Black Truffle and Taleggio Cheese



Roasted Cod Fish Fillet, Rosemary Potato
Aged Balsamico Sauce



Gratinated Beef Tenderloin "Tagliata"
Zucchini and Sabayon Sauce



Double Cream Vanilla Flan "Panna Cotta"
White Chocolate and Orange "D'arancio" Cake
Mascarpone Cheese "Tiramisu" Cake
Oven Baked Almond "Amaretto" Liquor Cake

Menu

\$118++

Thinly Sliced Fresh Tuna Loin Marinated with Tomato Gazpacho
Green Leaf Salad in Lemon Dressing



Pan-Fried "Foie Gras"
With Bruschetta Bread and Beetroot Puree



Home Made Whole Wheat "Stracci"
With Black Truffle "Tartufo" Puree



Pan Seared Sea Scallop
Cauliflower Puree, Avruga Caviar



Oakwood Grilled
Wagyu Beef Striploin, Grade 5+, 400 Days Grain Fed
Potato Ratte and Green Asparagus



Marinated Strawberry
In Balsamico, Its Own Sherbet

Menu

\$138++

Champagne Jelly Timbale,
Sliced Raw "Cappesante" Scallops and Fresh Herbs



Foie Gras Crème with Beetroot Puree



Angel Hair Pasta with Lemon Gremolata, Avruga Caviar



De-Shelled Baby "Aragosta" Lobster
Cooked In Deep Sea Water "Acqua Pazza Style"



A Platter Of:

Beef Tenderloin and Black Truffle
Spring Lamb Loin with Black Figs
Roasted Pork Belly, Honey Sauce



Mascarpone Mousse Tiramisu Style
Caramelized Espresso Sauce