



ANTIPASTI

Warm Lobster with burrata, tomatoes confit, and lychee sauce	29
Crudo of Hamachi with black Kaluga caviar, edible gold leaf, and black truffle	35
Beef Prime Filet Tenderloin Tartare with quail eggs and Porcini crumb	28
Octopus Carpaccio with grapefruit and orange segment	26
Tuna Carpaccio Pizzaiola Style	30
Zucchini Parmigiana with smoked mozzarella and salsa al pomodoro	26
Prosciutto Di Parma 24 Months with Persimmons and Straciatella cheese	26
Baby Octopus Alla Luciana style	28
Calf Veal Liver Patè served with rustic baba and fig mustard	22

INSALATE

Baby gem with anchovies, shaved Grana Padano, and Breadcrumb served with garlic dressing	15
Arugula with orange, asparagus, and black olives served with honey olive oil dressing	15
Radicchio, endive with Taleggio, pear, and hazelnut	15

SOUP

Soup of the day	M/P
-----------------	-----

PRIMI PIATTI

Ziti Alla Montalcino	30
Tagliolini al Pomodoro with a touch of chili peppers	24
Butternuts Squash Pansotti served with butter and sage sauce	27
Linguine with Manila Clams	35
Chestnuts Fettuccine with wild boar Ragout	32
Risotto with lobster and black truffle	55
Spaghetti with Shrimps, Scallions, served with Mullet Roe	38
Sea Urchin Risotto with black Caviar	40



SECONDI PIATTI

Pan Seared Scallops with Cauliflower pure' and Porcini	55
Dover Sole with lemon sauce, capers, spinach, and roasted potatoes	75
Duck Breast with butternuts purè, chestnuts, and Grana Padano wafer	55
Lamb Chops with broccoli rabe and saffron arancino	65
Branzino Filets with potatoes vellutata and black truffle	55
Veal Ossobuco with creamy Polenta	54
Tournedos of Beef Prime Filet Valentino served with potatoes purè	62

CONTORNI

Gratinated Asparagus	12
Sautéed Spinach with garlic olive oil	12
Roasted Rainbow Potatoes	12
Sautéed Broccoli Rabe	14
Truffle Fries	14
Polenta with Taleggio	12

DESSERT

Millefoglie with Bavarian cream	14
Crème Brulee with berries	14
Chocolate Sponge Cake Affogato with vanilla ice cream and edible gold leaves	15
Custard Vanilla Pannacotta served with berries sauce	14
Cannolo stuffed with pistacchio ricotta cream	14
Artisanal Italian gelati and sorbet	14

EXECUTIVE CHEF ANTONIO SAVINO

