



ANTIPASTI

Calf Veal Liver Patè served with rustic Baba' and fig mustard	22
Warm Lobster with Burrata, tomato confit, and lychee sauce	30
Crudo of Hamachi with black Kaluga caviar, edible Gold leaf, and black truffle	35
Octopus Carpaccio with grapefruit and orange segments	26
Zucchini Parmigiana with smoked Mozzarella and tomato sauce	26
Raw Tuna tartare with artichokes, lemon Pesto and Farro	29
Beef Prime Filet Carpaccio with quail egg and chopped mushrooms	30

SALADS

Baby Gems with anchovies, shaved Grana Padano, breadcrumbs, served with garlic dressing	15
Arugula with orange, asparagus, black olives, served with honey olive oil dressing	15
Artichokes Salad with Ricotta Salata, Guanciale and lemon vinegrette	18

SOUP

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

PRIMI PIATTI

Ziti pasta with classic tomato sauce with Pecorino Romano cheese	26
Calamarata pasta with Octopus cooked "alla Cacciatora", tomatoes, olives	30
Hand made Gnocchi with lightly cooked cherry tomatoes and string beans, Stracciatella cheese	26
Linguini pasta with Manila clams in white wine sauce	35
Tagliolini pasta with light Amalfi lemon sauce and Caciocavallo cheese	25
Risotto "mantecato" with lobster and black truffle	55
Spaghetti with shrimps, scallions, served with mullet roe	38
Sea Urchin Risotto with black caviar	40
Scialatiello pasta with mini meatballs ragu' served with Parmigiano	28



SECONDI PIATTI

Four Pan Seared Scallops with cauliflower puree and oyster mushrooms	48
Cod Fish in guazzetto with Asparagus served with clams	44
Duck Breast with potato cake and peach sauce	55
Pan Seared Hamachi served with Farro and string beans	45
Lamb chops with fried artichokes and "Cacio e Pepe" sauce	58
Tournedos of Beef Prime Filet with blend Peppercorn sauce and Rainbow Potatoes	50
Branzino with mussels, capers and lemon sauce, served with spinach	45

CONTORNI

Fresh Gratinated Asparagus	12
Lightly Sautéed Spinach with a touch of garlic olive oil	12
Roasted Rainbow Potatoes	12
Truffle Fries	14

DESSERT

Semifreddo al Cappuccino	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

