



ANTIPASTI		
Calf Veal	Liver Patè served with rustic Baba' and fig mustard	22
	Warm Lobster with Burrata, tomato confit, and lychee sauce	32
	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
	Lamb meatballs cooked in cabbage sauce with Pecorino chips	26
	Beef Prime Filet Carpaccio with quail egg and chopped mushrooms	28
	Warm Salmon carpaccio with Pomegranate and Ricotta salata	26

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
	Endive and Radicchio with Hazelnuts, Gorgonzola and Pear	16

SOUP		
	Soup of the day	M/P

PRIMI PIATTI		
	Ziti pasta with classic Italian meat Ragout with Grana Padano	30
	Calamarata pasta with Squid "Alla Puttanessa"	33
	Hand made Gnocchi with Radicchio and Gorgonzola	28
	Linguini pasta with Manila clams in white wine sauce	35
	Tagliolini pasta with Mushrooms Ragout and Pecorino Toscano	32
	Risotto "mantecato" with lobster and black truffle	56
	Black ink Squid Spaghetti with Sea Urchin and black Caviar	40
	Risotto with Porcini Mushrooms	45
	Pappardelle with mini meatballs slow cooked tomato sauce	28



SECONDI PIATTI	
Dover Sole with yellow cherry tomatoes sauce, black olives served with rainbow potatoes	68
Monkfish and Shrimps in Saffron sauce and Asparagus	46
Duck Breast and Leg confit with Mandarin sauce, potatoes croquette	58
Veal Ossobuco with Risotto Milanese	56
Lamb chops with Broccoli florets served with cacio e pepe sauce	58
Tournedos of Beef Prime Filet served with Porto wine, potato pure' and Mushrooms	54
Branzino with mussels, capers and lemon sauce, served with spinach	48

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

DESSERT	
Chocolate Bonet and Amaretti	14
Crème Brulee with berries	14
Cassata di Oplontis served with dried fruits	16
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

