



ANTIPASTI

Calf Veal Liver Patè served with rustic Baba' and fig mustard	22
Warm Lobster with Burrata, tomato confit, and lychee sauce	34
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
Sautéed Mussels and Clams	28
Beef Prime Filet Carpaccio with quail egg and chopped mushrooms	28
Citrus marinated Salmon with Chives, Salmon roe scented with basil sauce	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
Artichokes, Endive, green Apple with Pecorino Toscano served white Prosecco dressing	16

SOUP

Soup of the day	M/P
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PRIMI PIATTI

Ziti pasta with classic Italian meat Ragout with Grana Padano	30
Paccheri pasta with Squid "Alla Puttanesca"	33
Hand made Gnocchi with Radicchio and Gorgonzola	28
Linguini pasta with Manila clams in white wine sauce	35
Tagliolini with Shrimps served in light bisque sauce	38
Risotto "mantecato" with lobster and black truffle	56
Black ink Squid Spaghetti with Sea Urchin and black Caviar	40
Risotto with Parmiggiano and Prosecco	30
Pappardelle with mini meatballs slow cooked tomato sauce	28



SECONDI PIATTI

Black Seabass with celery roots sauce and braised radicchio	42
Monkfish and Shrimps in Saffron sauce and Asparagus	46
Duck Breast with Mandarin sauce, potatoes croquette	56
Veal Ossobuco with Risotto Milanese	56
Pork chop cutlet alla Bolognese	42
Tournedos of Beef Prime Filet served with Porto wine, potato pure' and Mushrooms	56
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

