



ANTIPASTI

Calf Veal Liver Patè served with rustic Baba' and fig mustard	22
Warm Lobster with Stracciatella cheese, tomato confit, roasted peppers and Anchovies vinaigrette	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
Red Shrimps carpaccio with lime and peperoncino	30

SALADS

Baby Gems with anchovies, shaved Grana Padano, breadcrumbs, served with garlic dressing	16
Arugula with orange, asparagus, black olives, served with honey olive oil dressing	16
Radicchio, Endive, Artichoke and shaved Pecorino Toscano with balsamic dressing	16

SOUP

Soup of the day	M/P
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PRIMI PIATTI

Ziti with classic Italian meat Ragout with Grana Padano	30
Paccheri allo "Scarpariello" with cherry tomatoes and Pecorino Romano	28
Hand made Gnocchi with Radicchio and Gorgonzola	28
Spaghetti with Manila clams in white wine sauce	35
Orecchiette with Shrimps served with Broccoli pesto	38
Risotto "mantecato" with lobster and black truffle	58
Linguine with half Lobster served in spicy tomato sauce	40
Risotto with Parmigiano and Prosecco	30
Pappardelle with mini meatballs slow cooked tomato sauce	28



SECONDI PIATTI

Grouper in "brodetto" served with sauteed bell peppers	46
Monkfish and Shrimps with Asparagus served in saffron sauce	48
Duck Breast with cherries sauce, potatoes croquette	56
Veal Ossobuco with Risotto Milanese	56
Veal scaloppine with broccoli served in light Gavi wine sauce	48
Prime ribeye steak with mushroom, potato puree and Barolo wine reduction	58
Branzino with mussels, capers and lemon sauce, served with spinach	49

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
Rhum sponge cake Baba'	14
Custard Vanilla Pannacotta served with berries sauce	14
Cannolo stuffed with pistacchio ricotta cream	14

EXECUTIVE CHEF ANTONIO SAVINO

