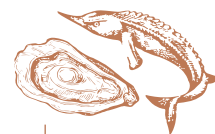


CRUDI

Ars Italica Oscietra Royal 30g selected Italian caviar Oscietra Royal served with blinis and sour cream	570	Tartare Di Capesante Hokkaido scallop tartare, strawberry, ginger, bergamot, white balsamic vinegar and fresh dill	160
Ostriche Fresh "Gillardeau" oyster n2 served with lemon and tarragon and shallot flavored vinegar	50	Carpaccio Di Fassona Fassona beef carpaccio, rocket leaves, Parmigiano Reggiano 24 months aged cheese, Datterino tomato and Amalfi lemon dressing	115
Ostriche Torched "Gillardeau" oyster n2 served with smoked lime butter sauce	56	Carpaccio Di Ricciola Yellowtail carpaccio, "Malpighi" balsamic dressing, lime, Espelette pepper and fresh chives	120
Battuta Di Vitellone Fassona young bull tartare, smoky egg yolk emulsion, marinated shallots and tomato crackers	115		



ANTIPASTI

Polpo Croccante Slow cooked octopus, potato cream, green beans, purple potato confit, Taggiasca olive sauce and garlic crumbs	120	Insalata Di Barbabietole E Arancia Marinated beetroot, rocket leaves, burnt orange and goat cheese	85
Vitello Tonnato Slow cooked Fassona veal, tuna and capers sauce, celery and Amalfi lemon dressing	95	Bruschetta Funghi E Tartufo Altamura bread, Apulian stracciatella, spring mushrooms and black truffle	65
Fritto Di Calamari Fried Patagonia calamari, chili and lime mayo	100	Bruschetta Asparagi E Pecorino Romano Altamura bread, asparagus, Pecorino Romano cheese and nutmeg	65
Burrata Apulian burrata, basil pesto, roasted Datterino tomato and onion powder	110	Bruschetta Al Pomodoro Altamura bread, fresh Datterino tomato, garlic, dry Sicilian oregano, basil leaves and Giachi extra virgin olive oil	50
Insalata Di Finocchi Italian fennel, bergamot and balsamic dressing, Taggiasca olives, Parmigiano Reggiano 24 months aged cheese and orange zest	85	Zuppa Asparagi Green and white asparagus soup, prawns, and lobster sauce	80
Insalata Di Carciofi Globe artichokes, green asparagus, watercress, Parmigiano Reggiano 24 months aged cheese and egg yolk powder	120		

PIZZE

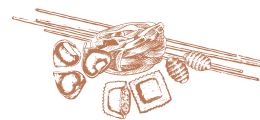
all of our pizzas are fermented for 72hours

Pizza Bresaola Mozzarella, Italian beef bresaola, rocket pesto and Parmigiano Reggiano fondue	140	Pizza Tartufo Black truffle paste, mozzarella, fontina, chives and fresh black truffle	220
Pizza Stracciatella Onion confit, Apulian Stracciatella, fresh thyme and semi-dried Roma tomatoes	110	Pizza Funghi Smoked buffalo mozzarella, wild mushrooms and sun-dried Roma tomatoes	110
Pizza Salame Tomato sauce, spicy beef salami, grilled eggplant, Pecorino Romano and fresh parsley	130	Pizza Zucchine E Battuta Di Gambero Baby zucchini, red prawn tartare, lime, mint and lobster sauce	170

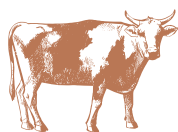


PASTE E RISOTTI

All pasta is freshly homemade in our kitchen



Risotto Straciatella Acquerello risotto, basil pesto, Apulian burrata and basil oil	110	Gnocchi Alle Vongole Homemade potato gnocchi, carpet clams, Sardinian bottarga and parsley oil	140
Risotto Scampi E Tartufo Acquerello risotto, langoustine and black truffle	180	Bottoni Ai Gamberi Homemade bottoni, prawn, burrata cream and Oscietra Royal caviar	185
Mezzi Paccheri Al Ragu Genovese "Mancini" paccheri, Fassona beef white ragu, thyme and Pecorino Toscano	140	Fagottini Alle Ostriche Homemade fagottini, oyster filling, baby zucchini, and lime foam	120
Tortelli Cacio E Pepe Homemade tortellini, Pecorino Romano cheese, black pepper, artichokes and marjoram	110	Cappellacci All'ossobuco Homemade cappellacci, veal ossobuco, saffron sauce, wild mushrooms and sage sauce	140
Agnolotti Del Plin Alla Zucca Homemade agnolotti, pumpkin, Parmigiano Reggiano fondue, almonds and sage	120	Linguine All'astice Linguine "Mancini", half Canadian lobster, Datterino tomato and fresh basil	250



CARNE

Tagliata Di Manzo Black Angus striploin, mashed potato and horseradish sauce	220	Agnello Scottadito Lamb chops, potato gratin, Pecorino Romano cheese and rosemary sauce	270
Guancia Di Manzo Wagyu beef cheek, celeriac puree and crispy shallots	250	Filetto Di Vitello Veal tenderloin, artichokes, dry tomato and marjoram sauce	230
Polletto Al Forno Whole baby chicken, aromatic herb sauce, and roasted vegetables	200	Costata Di Manzo Black Angus prime rib bone in rosemary flavoured sauce	500
Cotoletta Alla Milanese Veal cutlet "Milanese", rocket leaves, Datterino tomato and fresh Amalfi lemon	315		

PESCE



Gamberi Prawn, roasted Romanesco broccoli, baby corn, chili and lemon prawn sauce	145	Sogliola Alla Mugnaia Dover sole, lemon butter sauce, chili and fresh parsley	590
Orata In Crosta Di Sale Salt crusted sea bream, virgin sauce and Taggiasca olive sauce	230	Merluzzo E Caviale Cod fish, spinach, purple potato and Oscietra Royal caviar sauce	270

CONTORNI 45

Rucola Pomodorini E Parmigiano
Rocket leaves, Datterino tomato, Parmigiano Reggiano 24 months aged cheese and Amalfi lemon dressing

Broccolini
Sautéed broccolini, garlic and red chili

Patate Fritte
Hand cut French fries

Funghi
Sautéed, forest mushrooms and black truffle

Patate Arrosto
Roasted potato, dry Sicilian oregano and parsley

Asparagi
Roasted asparagus and smoked butter sauce