

CRUDI

Calvisius Prestige Traditional
30g selected Italian caviar Calvisius Prestige Tradition, homemade blinis and sour cream

570

Ostriche
Fresh "Gillardeau" oyster n2 served with lemon and tarragon and shallot flavored vinegar

50

Ostriche
Torched "Gillardeau" oyster n2 served with smoked lime butter sauce

56

Battuta Di Manzo
Black angus beef tartare, burrata foam, potato gratin and fresh black truffle

120

Tartate Di Tonno Rosso
Blue fin tuna tartare, chives, egg yolk emulsion, pistachios, grapefruit and Amalfi lemon dressing

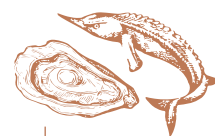
130

Carpaccio Di Fassona
Fassona beef carpaccio, rocket leaves, Parmigiano Reggiano 24 months aged cheese, Datterino tomato and Amalfi lemon dressing

115

Carpaccio Di Ricciola
Yellowtail carpaccio, "Malpighi" balsamic dressing, lime, Espelette pepper and fresh chives

120



ANTIPASTI

Polpo Croccante
Slow cooked octopus, potato cream, green beans, purple potato confit, Taggiasca olive sauce and garlic crumbs

120

Vitello Tonnato
Slow cooked Fassona veal, tuna and capers sauce, celery and Amalfi lemon dressing

95

Fritto Di Calamari
Fried Patagonia calamari, chili and lime mayo

100

Burrata
Apulian burrata, basil pesto, roasted Datterino tomato and onion powder

110

Insalata Di Finocchi
Italian fennel, bergamot and balsamic dressing, Taggiasca olives, Parmigiano Reggiano 24 months aged cheese and orange zest

85

Insalata Di Carciofi
Globe artichokes, green asparagus, watercress, Parmigiano Reggiano 24 months aged cheese and egg yolk powder

120

Capesante Scottate
Pan seared Hokkaido scallops, pickled baby carrots, Romanesco broccoli and topinambur

120

Bruschetta Pere E Noci
Altamura bread, Apulian burrata, pear, caramelized walnuts and honey

65

Bruschetta Al Pomodoro
Altamura bread, fresh Datterino tomato, garlic, dry Sicilian oregano, basil leaves and Giachi extra virgin olive oil

50

Vellutata Di Pomodoro
Tomato soup, heirloom tomato, ricotta, basil and Italian croutons

75

PIZZE

all of our pizzas are fermented for 72hours

Pizza Bresaola
Mozzarella, Italian beef bresaola, rocket pesto and Parmigiano Reggiano fondue

140

Pizza Stracciatella
Onion confit, Apulian Stracciatella, fresh thyme and semi-dried Roma tomatoes

110

Pizza Salame
Tomato sauce, spicy beef salami, grilled eggplant, Pecorino Romano and fresh parsley

130

Pizza Tartufo
Black truffle paste, mozzarella, fontina, chives and fresh black truffle

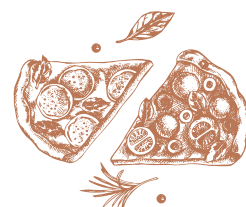
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Pizza Funghi
Smoked buffalo mozzarella, wild mushrooms and sun-dried Roma tomatoes

110

Pizza Gamberi Alla Busara E Basilico
Basil pesto, mozzarella, prawns, sun-dried tomato, burrata and zucchini chips

140

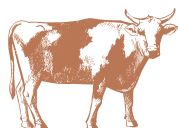


PASTE E RISOTTI

All pasta is freshly homemade in our kitchen



Risotto Stracciatella Acquerello risotto, basil pesto, Apulian burrata and basil oil	110	Gnocchi Alla Gricia Homemade potato gnocchi, Pecorino Romano fondue, black pepper and beef bacon	130
Risotto Allo Zafferano, Gambero Viola E Stracchino Acquerello risotto, saffron, raw purple prawn and Stracchino cheese	180	Spaghettoni Alle Vongole Spaghettoni "Mancini", carpet clams, Sardinian Bottarga and parsley oil	140
Risotto Al Tartufo Nero Acquerello risotto, black truffle and chives	250	Bottoni Ai Gamberi Homemade bottoni, prawn, burrata cream and Calvisius Prestige caviar	185
Mezzi Paccheri Al Ragu Genovese "Mancini" paccheri, Fassona beef white ragu, thyme and Pecorino Toscano	110	Linguine All'astice Linguine "Mancini", half Canadian lobster, Datterino tomato and fresh basil	250
Tortelli Cacio E Pepe Homemade tortellini, Pecorino Romano cheese, black pepper, artichokes and marjoram	120	Agnolotti Del Plin Alla Zucca Homemade agnolotti, pumpkin, Parmigiano Reggiano fondue, almonds and sage	120



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 Manzo Black Angus beef fillet, king oyster mushrooms, white onion pure, black cherries and fresh black truffle	240
Pollo Al Forno Yellow chicken supreme, eggplant puree, Sicilian vegetable Caponata and thyme sauce	210	Costata Di Manzo 1kg 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



Aragosta Gratinata Oven baked lobster tail, herbs crumbs, zucchini, cauliflower puree and lobster bisque sauce	250	Sogliola Alla Mugnaia 700gr 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	Branzino E Caviale Sea bass, spinach, purple potato and Calvisius Prestige Caviar	270

CONTORNI 45

Rucola Pomodorini E Parmigiano Rocket leaves, Datterino tomato, Parmigiano Reggiano 24 months aged cheese and Amalfi lemon dressing	Funghi Sautéed, forest mushrooms and black truffle
Broccolini Sautéed broccolini, garlic and red chili	Patate Arrosto Roasted potato, dry Sicilian oregano and parsley
Patate Fritte Hand cut French fries	Asparagi Roasted asparagus and smoked butter sauce
	Spinaci Alla Romana Spinach, raisins and toasted pine nuts