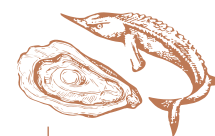


CRUDI

Calvisius Prestige Traditional 30g selected Italian caviar Calvisius Prestige Tradition, homemade blinis and sour cream	570	Tartare Di Tonno Rosso Blue fin tuna tartare, chives, egg yolk emulsion, pistachios, grapefruit and Amalfi lemon dressing	130
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 Manzo Black angus beef tartare, burrata foam, potato gratin and fresh black truffle	120		



ANTIPASTI

Polpo Croccante Slow cooked octopus, potato cream, green beans, purple potato confit, Taggiasca olive sauce and garlic crumbs	120	Capesante Scottate Pan seared Hokkaido scallops, pickled baby carrots, Romanesco broccoli and topinambur	120
Vitello Tonnato Slow cooked Fassona veal, tuna and capers sauce, celery and Amalfi lemon dressing	95	Bruschetta Pere E Noci Altamura bread, Apulian burrata, pear, caramelized walnuts and honey	65
Fritto Di Calamari Fried Patagonia calamari, chili and lime mayo	100	Bruschetta Al Pomodoro Altamura bread, fresh Datterino tomato, garlic, dry Sicilian oregano, basil leaves and Giachi extra virgin olive oil	50
Burrata Apulian burrata, basil pesto, roasted Datterino tomato and onion powder	110	Vellutata Di Pomodoro Tomato soup, heirloom tomato, ricotta, basil and Italian croutons	75
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		

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	195
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 Gamberi Alla Busara E Basilico Basil pesto, mozzarella, prawns, sun-dried tomato, burrata and zucchini chips	140

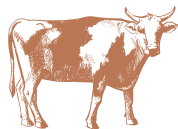


PASTE E RISOTTI

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 Ragù Genovese "Mancini" paccheri, Fassona beef white ragù, thyme and Pecorino Toscano	140	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 Wagyu 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 puree, 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