

CRUDI

Ostriche

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

1 PC	50
3 PCS	145
6 PCS	285

Carpaccio Di Branzino

110

Mediterranean sea bass carpaccio, crispy capers, red chilli, basil and mandarin dressing

Carpaccio Di Fassona

120

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

Tartare Di Salmone

115

Norwegian salmon tartare, bergamot dressing, warm basil butter sauce, green apple and Calvisius Prestige caviar

Battuta Di Manzo

120

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

Carpaccio Di Ricciola

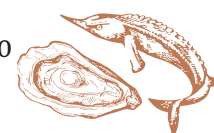
120

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

Tartare Di Tonno Rosso

130

Blue fin tuna tartare, chives, egg yolk emulsion, pistachios, grapefruit and Amalfi lemon dressing



ANTIPASTI

Bruschetta Al Pomodoro

55

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

Bruschetta Ai Fichi E Stracchino

70

Altamura bread, Stracchino cheese, fresh figs, Italian beef speck and black truffle honey

Vellutata Di Pomodoro

80

Tomato soup, heirloom tomato, ricotta, basil and Italian croutons

Insalata Di Spinaci E Melograno

75

Baby spinach, pomegranate, caramelized walnuts, roasted pumpkin, honey mustard dressing, 12yo aged balsamic vinegar and Parmigiano Reggiano 24 months aged

Insalata Di Finocchi

85

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

Vitello Tonnato

95

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

Fritto Misto Di Mare

105

Fried Patagonian calamari, langoustine and prawns, zucchini chips served with basil mayo and spicy mayo

Burrata

110

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

Polpo Croccante

120

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

Insalata Di Carciofi

120

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

Aragosta Alla Catalana

270

Poached whole Canadian lobster, celery, carrots, pickled shallots, basil, tomato Datterino and bisque egg yolk emulsion

PIZZE

all of our pizzas are fermented for 72hours

Pizza Bresaola

140

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

Pizza Napoli

110

Tomato sauce, burrata cheese, Cantabrian anchovies, capers and extra virgin olive oil

Pizza Salame

130

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

Pizza Tartufo

195

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

Pizza Funghi

110

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

Pizza Salsiccia E Friarielli

130

Smoked Provola, scamorza, friarielli, fennel beef sausages and shredded red chilli

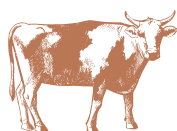


PASTE E RISOTTI

All pasta is freshly homemade in our kitchen



Risotto Straciatella Acquerello risotto, basil pesto, Apulian burrata and basil oil	115	Sagne Al Ragu Di Mare Homemade sagne, tomato sauce with octopus, mussels, prawns and calamari ragu and basil crumbs	170
Tortelli Cacio E Pepe Homemade tortellini, Pecorino Romano cheese, black pepper, artichokes and marjoram	120	Pappardella Al Granchio Homemade stuffed pappardella with brown crab, tomato bisque sauce and Calvisius Prestige Caviar	175
Agnolotti Del Plin Alla Zucca Homemade agnolotti, pumpkin, Parmigiano Reggiano fondue, almonds and sage	120	Gnocchi Al Tartufo Homemade potato gnocchi, fresh black truffle, creamy truffle sauce, toasted walnuts and Castelmagno PDO fondue	210
Spaghettoni Alle Vongole Spaghettoni "Mancini", carpet clams, Sardinian Bottarga and parsley oil	140	Risotto Al Peperone Rosso E Balsamico 100 Anni Acquerello risotto, red capsicum, Robiola PDO di Roccaverso, 100yo aged balsamic vinegar and green asparagus	220
Mezzi Paccheri Al Ragu Genovese "Mancini" paccheri, Fassona beef white ragu, thyme and Pecorino Toscano	140	Linguine All'astice Linguine "Mancini", half Canadian lobster, Datterino tomato and fresh basil	250



CARNE

Pollo Al Forno Yellow chicken supreme, creamy mustard sauce, red cabbage, green asparagus, oyster mushrooms and romanesco broccoli	200	Filetto Di Manzo Black Angus beef fillet, king oyster mushrooms, white onion puree, black cherries and fresh black truffle	250
Petto D'Anatra All'Arancia Female duck breast, toasted Piedmont hazelnuts PGI, parsnips puree, orange sauce, braised red chicory and 12yo aged balsamic vinegar	215	Guancia Di Manzo Wagyu beef cheek, celeriac puree and crispy shallots	250
Tagliata Di Manzo Wagyu Striploin, mashed potato and horseradish sauce	220	Cotoletta Alla Milanese Veal cutlet "Milanese", rocket leaves, Datterino tomato and fresh Amalfi lemon	315
		Costata Di Manzo 1kg Black Angus prime rib bone in rosemary flavoured sauce	495

PESCE



Branzino Ai Carciofi Oven baked sea bass, baby violet artichoke, potato gratin and sun dried Datterino tomato	230	Milanese Di Triglia Alla Livornese Red Mullet in breadcrumbs crust, tomato sauce, Cantabrico anchovies, Taggiasca olives, Datterino tomato, capes, basil and garlic egg emulsion	230
Orata In Crosta Di Sale Salt crusted sea bream, virgin sauce and Taggiasca olive sauce	240	Sogliola Alla Mugnaia 700gr Dover sole, lemon butter sauce, chili and fresh parsley	590

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	