

STARTERS

Baby Spinach Bread Crouton, Truffle Dressing	18
Oxheart Tomatoes Carpaccio Wild Oregano	19
Burrata +6 Roasted Tomatoes Pesto, Sun-dried Datterini Tomatoes	26
Tuna Tartare Beluga Capers, Amalfi Lemon, Tarragon Emulsion	24
Charcoal Baked Baby Cuttlefish Green Peas and Herbs Salad	24
Pan Seared Hokkaido Scallops +10 Cauliflower Cous Cous Lobster and Saffron Bisque	32
Slow Roasted Veal Tuna Sauce, Marinated Artichokes	26
Soup of the Day	22

PASTA

Artisanal Orecchiette Apulian Style Turnip Top	34
House-Made Ravioli Stuffed with Burrata, Tomatoes Coulis	38
House-Made Pappardelle +12 Parmigiano, Black Truffle	42
House-Made Tagliatelle +15 Lobster, Datterini Tomatoes, Fresh Basil	58
Artisanal Fusilloni Wagyu Beef Cheek and White Onion Ragout	36

MAIN COURSE

Baked Corsican Seabass Mini San Marzano, Vermentino	58
Pan-Seared Cod Fish +15 Red Prawn and Seafood Casserole	68
Roasted Half Yellow Chicken Chopped Kale, Chilli Oil	48
Spice-Marinated Pyrenees Lamb Chop Yogurt and Herbs Sauce	58
Angus Beef Striploin +20 Wild Arugula, Lambrusco Balsamico	68

SIDES

Charcoal Baked Asparagus Honey, Hazelnut	18
Cherry Tomatoes Cucumber, Olives, Capsicum	18
Sucrine Lettuce Ceasar Dressing, Crispy Guanciale	16
Mashed Potatoes Horseradish, Caciocavallo	16
Marinated Beetroot	16

DESSERT

Dessert Of The Day	15
House-Made Vanilla Ice Cream Wild Berries, Trigona Gold Honey	12
Cheese Selection +4 House-made Jam, Dried Fruits, Crostini	26