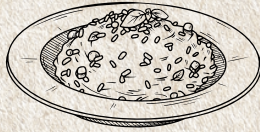




A L A C A R T E



Antipasti

- BURRATA CLASSICA**   **\$32**
Burrata Cheese, Rucola, Olive Oil Caviar,
Vine Cherry Tomatoes, Basil Pesto, Balsamic
- BURRATA PESCA E ARANCIA**   **\$32**
Burrata Cheese, Peach, Orange Pulp, Roasted Beetroot,
Pecan, Honey Cayenne Pepper Glaze, Chili caviar
- SALUMI** **\$28**
24 Month Aged Prosciutto Di Parma, Salami Milano,
Mortadella Bologna, Home-Made Croutons
- CARPACCIO DI MANZO**  **\$28**
MBS 6-7 Wagyu Beef Eye Round, Rucola, Amalfi Lemon
Dressing, Basil Pesto, Grana Padano, Pine Nuts
- RUCOLA DI GAMBERI** **\$32**
Black Tiger Prawn, Rucola, Colored Cherry Tomatoes, Orange
Pulp, Parmigiano Reggiano, Balsamic
- COSCIA DI POLPO**  **\$36**
Slices Of Slow Cooked Octopus Leg, Rucola, Lemon Dressing,
Borretane Pearl Onions, Avocado, Riviera Olives
- BARBABIETOLLA ROSSA**  **\$24**
Roasted Beetroot, Feta Cheese, Amalfi Lemon Dressing,
Rucola, Cherry Tomato, Raisins, Balsamic, Pecan
- PORTOBELLO TRIFOLATI**  **\$24**
Portobello Mushrooms, Mix Cherry Tomatoes, White Wine,
Balsamic, Pistachio
- INSALATA MISTA**  **\$24**
Borettane Onions, Rucola, Cherry Tomatoes, Japanese
Cucumber, Feta Cheese, Balsamic
- CAPELANTE AFFETTATE** **\$28**
Hokkaido Scallops Carpaccio, Salmon Ikura, Sturgeon Caviar,
Orange Pulp, Ponzu, Squid Ink Snow
- BRUSCHETTA AL FORNO**  **\$24**
Ciabatta Bread, Spicy Citrus Tomato Salsa, Basil,
Grana Padano, Balsamic

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- ZUPPA DI MARE**  **\$28**
Black Tiger Prawns, Ocean Clams, Black Mussels, Baby Squid,
Lobster Bisque
- ZUPPA DEL GIORNO**  **\$18**
Soup Of The Day, Kindly Refer To Your Waiter

Pasta

- GUANCIALE DI MANZO**  **\$32**
Fusilli, 12 Hours Slow Cooked Wagyu Beef Cheek Ragu,
Red wine
- ARRABBIATA**   **\$28**
Casarecce, Chef's Signature Spicy Arrabiata Sauce, Basil
- SALMONE TROTTOLE**  **\$32**
Trottole, Smoked Salmon, Capers, Cream Dill Sauce,
White Wine
- GAMBERO ALLA MARINARA** **\$32**
Linguine, Black Tiger Prawns, Lobster Bisque Sauce, Brandy
- RAVIOLI AI PORCINI**  **\$32**
Ravioli Stuffed With Porcini Mushrooms, Truffle Cream Sauce,
Olive Oil Caviar
- CARBONARA** **\$32**
Linguine, Smoked Pancetta, White Wine, Egg Yolk,
Parmigiano Reggiano
- AGLIO OLIO CON GAMBERI**  **\$32**
Spaghetti, Tiger Prawns, White Wine, Extra Virgin Olive Oil
- RISOTTO AL FUNGHI**  **\$30**
Carnaroli Rice, Forest Mushrooms, White Wine, Truffle Cream
- RISOTTO AL GRANCHIO**  **\$32**
Carnaroli Rice, Red Crab Meat, Brandy, Lobster Bisque,
Grana Padano
- GNOCCHI DI PATATE**  **\$28**
Home-Made Potato Gnocchi, Basil Pesto, Grana Padano,
Pine Nuts



Pizza

- MARGHERITA**  **\$28**
Pizza Sauce, Mozzarella Cheese, Cherry Tomatoes, Basil, Burrata
- DIAVOLA**  **\$34**
Bufala Mozzarella, Plant-Based Chilli Sauce, Spicy Spianata, Chili Caviar, Black Olives
- CRUDO E RUCOLA** **\$36**
24 Month Aged Prosciutto Di Parma, Bufala Mozzarella, Rucola, Parmigiano
- SIGNOR GOTTI**  **\$36**
12 Hours Slow Cooked Wagyu Beef Cheeks, Bufala Mozzarella, Parmigiano, Rucola
- TARTUFO**  **\$32**
Truffle Cream, Portobello Mushrooms, Black Truffle Carpaccio, Parmigiano
- QUATTRO FORMAGGI**   **\$32**
Gorgonzola, Brie, Taleggio, Parmigiano Reggiano, Baby Spinach
- PESTO E BURRATA**  **\$34**
Basil Pesto, Mozzarella Cheese, Burrata, Parmigiano, Pine Nuts, Cherry Tomatoes
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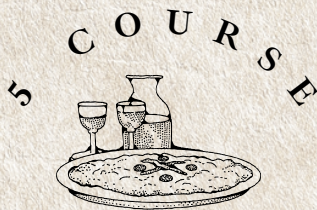
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- BRANZINO**  **\$38**
Chef's Signature Livornese Sauce, Ocean Sea Bass, Citrus Salsa, Seasonal Vegetables, Potato Puree
- FILETTO DI MANZO** **\$48**
160g Grain-Fed Beef Tenderloin, Potato Gratin, Belgium Endive, Mushroom Ragù, Beef Jus
- MAIALE IBERICO** **\$38**
Spanish Iberico Pork Jowl, Carrot Puree, Borretane Onions, Red Wine Sauce
- AGNELLO**  **\$40**
12 Hours Slow Cooked Australian Lamb Shank, Potato Puree, Seasonal Vegetables



Dolce

- TIRAMISU** 🍰 **\$16**
Mascarpone Cream Cheese, Savioardi Biscuit, Amaretto
- PANNA COTTA CILIEGIA** **\$14**
Sweetened Cream, Pistachio, Home-Made Cherry Jam
- TORTA DI FORMAGGIO** 🍰 **\$16**
Burnt Cheese Cake, Home-Made Blueberry Jam, Sugar Snow
- CAPPUCCINO SEMIFREDDO** **\$16**
Layers Of Cappuccino Flavored Semifreddo
- CRÈME BRULÉE** **\$14**
Custard Base, Caramelized Rapadura, Berries
- BAYLEY'S AFFOGATO** **\$16**
Gelato Vanilla, Espresso, Bayley's, Pistachio



S E T M E N U

\$128++

CAPELANTE AFFETTATE

Hokkaido Scallops Carpaccio, Salmon Ikura, Sturgeon
Caviar, Orange Pulp, Ponzu, Squid Ink Snow

RISOTTO AI GAMBERI

Black Tiger Prawn Meat, Chef's Signature Lobster
Bisque Sauce, Brandy

DENTICE ROSSO

Red Snapper Fillet, Spicy Citrus Salsa,
Beurre Blanc Sauce, Pistachio, Cress

FILETTO DI MANZO

Grain-Fed Beef Tenderloin, Potato Gratin, Belgium
Endive, Mushroom Ragu, Beef Jus

TIRAMISU

Mascarpone Cream Cheese, Savoiardi Biscuit, Amaretto