ITALIAN RESTAURANT

Salumi & Formaggi

Cold Cuts & Cheese

GRAN TAGLIERE ITALIANO
Guest's selection of four items from our selection of Italian cold cuts & cheeses.
Small - **550** for 2 persons | Large - **880** for 4 persons

Selection includes
Prosciutto di Parma DOP | Mortadella with Pistachio | Truffle Salami | Jamón Ibérico
Bresaola della Valtellina IGP | Parmigiano Reggiano | Gorgonzola | Taleggio | Pecorino al Peperoncino

Aperitivo

Small plates to begin

ARANCINI ALLA 'NDUJA E MOZZARELLA 250
Crispy Risotto Croquettes, Calabrian 'nduja, Mozzarella & Spicy Tomato Sauce

PARMESAN CHURROS 280
Truffle Parmesan churros & Pecorino Dip

CROSTONI AL TARTUFO 280
Toasted Brioche, Truffle Aioli, Black Truffle & Parmesan

CROSTONI ALLE SARDE E POMODORO 280
Toasted Brioche, Sardines & Tomato Relish

PEPERONI ARROSTITI E ACCIUGHE 380
Roasted Peppers, Anchovies, Capers & Basil

FRITTO MISTO DI MARE 450
Crispy Calamari, Prawns & Mussels, Lemon & Garlic Aioli

Antipasti

From the Sicilian coast and countryside

PROSCIUTTO DI PARMA E MELONE 400
Parma Ham, Melon, Mixed Leaves, Basil & Lemon

FOIE GRAS CON COMPOSTA DI MELE 550
Pan-seared Foie Gras, Apple Compote, Rocket Salad & Balsamic

POLPO ARROSTO AL TARTUFO 550
Roasted Octopus with Truffled Potato Purée

ARAGOSTA E AVOCADO 580
Poached Maine Lobster, Avocado Purée & Shallot Vinaigrette

RICCIOLA FROLLATA 500
Dry-aged Hamachi, Sicilian Citrus, Chili & Extra Virgin Olive oil

CRUDO DI GAMBERO ROSSO 880
Mazara Red Prawns, Sicilian Citrus, Ricotta, Chili & Yogurt Cream, Herring roe

CARPACCIO DI MANZO 550
Beef Carpaccio, Wild Rocket, Parmesan & Lemon Mustard

VITELLO TONNATO 450
Thinly Sliced Veal, Tuna Sauce & Capers

TARTARE DI TROTA 550
Rainbow Trout Tartare, Avocado, Capers & Lemon

TARTARE DI TONNO 580
Tuna Tartare, Tomatoes, Capers, Lemon & Avocado

ZUPPA DEL GIORNO 300
Chef's Daily Soup Selection
(please enquire with our team.)

Insalate

BURRATA E POMODORINI 450
Italian Burrata, Cherry Tomatoes, Basil & Extra Virgin Olive oil

CAESAR SALAD 350
Romaine Lettuce, Parmesan, Toasted Walnuts, Croutons & Caesar

RUCOLA E SALSICCIA 400
Italian Sausage, Wild Rocket, Cherry Tomatoes, Parmesan & Balsamic

BARBABIETOLE E STRACCIATELLA 400
Roasted Beetroot, Stracciatella Cheese, Pine Nuts & Balsamic

Focacce Speciali

Oval-shaped focaccia pizza with Italian-inspired toppings

MARGHERITA 450
Tomato Sauce, Mozzarella, Fresh Basil & Extra Virgin Olive Oil

DIAVOLA 500
Tomato Sauce, Mozzarella, Spicy Salami & Fresh Basil

BURRATA E ACCIUGHE 550
Tomatoes, Burrata, Anchovies, Rocket & Extra Virgin Olive Oil

PROSCIUTTO DI PARMA E RUCOLA 550
Tomato Sauce, Mozzarella, Parma Ham, Rocket & Parmesan

FUNGHI E TARTUFO 650
Mozzarella, Sautéed Mushrooms, Truffle Cream & Parmesan

Vegetarian Wellness Choice

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

All prices are subject to 10% service charge and 7% VAT

Pasta

CAPELLI D'ANGELO AGLIO, OLIO, PEPERONCINO E PANCETTA 420
Angel Hair Pasta, Pancetta, Garlic, Chili & Extra Virgin Olive Oil

LINGUINE AL PESTO E GAMBERI 450
Linguine, Prawns, Basil Pesto & Parmesan

LINGUINE ALLE VONGOLE E BOTTARGA 550
Linguine, Clams, Bottarga, Garlic & White Wine

SPAGHETTI ALLA 'NDUJA E SALSICCIA 550
Spaghetti, 'Nduja, Italian Sausage, Egg Yolk & Pecorino

SPAGHETTI AL POMODORO, ACCIUGHE E SARDINE 650
Spaghetti, Tomatoes, Anchovies, Sardines, Breadcrumbs & Lemon Zest

RIGATONI KARBONE 500
Rigatoni, Pancetta, Anchovy, Vodka, Tomato & Chili

SPAGHETTI NERI AL GAMBERO ROSSO 750
Spaghetti, Mazara Red Prawns, Prawn Bisque, Garlic, Chili & Lemon

LINGUINE ALL'ARAGOSTA 850
Linguine, Lobster, Tomato & Basil

LINGUINE AI RICCI DI MARE E GRANCHIO 850
Linguine, Sea Urchin, Jumbo Lump Crab, Lemon, Chili & Chives

Dalla Terra

From the Land

CARRÉ DI AGNELLO 1,600
Grilled Lamb Rack, Salsa Verde & Roasted Potatoes

CHATEAUBRIAND DI MANZO 2,800
Roasted Prime Centre-Cut Beef Tenderloin (500 g) with House Sauce

WAGYU RIBEYE ALLA GRIGLIA 2,400
Grilled Wagyu Ribeye – 500 g, MBS 5/6 with a Selection of House Sauces

FILETTO DI MANZO ALLA ROSSINI 1,750
Beef Tenderloin, Seared Foie Gras, Potato Wedges, Ratatouille & Beef Jus

TAGLIATA DI MANZO WAGYU 880
Grilled Wagyu Hanger Steak, French fries & Peppercorn Jus

POLLO ALLA MILANESE 650
Breaded Chicken Escalope, Rocket Salad & Fried Potatoes with Bacon

FILETTO DI MAIALE AL PEPE VERDE 650
Bacon-Wrapped Pork Tenderloin, Mashed Potatoes, Spinach & Peppercorn Cream Sauce

For Beef Lovers, We offer a Selection of Local and Imported Beef.
Please Enquire with our Team About Available Cuts & Origins.

Dal Mare

From the Sea

SPIGOLA ARROSTO AL LIMONE 750
Sea Bass Fillet, Cauliflower Purée, Tomatoes, Capers, Potatoes & Butter

TROTA IRIDEA ALLA GRIGLIA CON CAPONATA 850
Grilled Rainbow Trout, Caponata, Mashed Potatoes & White Wine-Dill Foam

TAGLIATA DI TONNO SCOTTATO 750
Seared Tuna, Roasted Potatoes, Zucchini, Tomatoes & Lemon-Caper Sauce

POLPO ARROSTO AL TARTUFO 950
Roasted Octopus Tentacle, Truffle-Scented Potato Velouté, Chili Oil & Pine Nuts

Pasta Classica

SPAGHETTI AL POMODORO 350

SPAGHETTI ALL'ARRABBIATA 350

SPAGHETTI AGLIO, OLIO E PEPERONCINO 350

TAGLIATELLE ALLA BOLOGNESE 420

SPAGHETTI ALLA CARBONARA 420

Risotto

A concise selection inspired by land and sea

RISOTTO AI FUNGHI PORCINI E TARTUFO 550
Carnaroli Rice, Porcini Mushrooms, Black Truffle & Stracciatella Cream

RISOTTO AL PESTO E STRACCIATELLA 450
Carnaroli Rice, Pesto, Stracciatella, Cherry Tomatoes & Toasted Pine Nuts

RISOTTO ALLA 'NDUJA E SALSICCIA 550
Carnaroli Rice, 'Nduja, Italian Sausage, Stracciatella & Parmesan

RISOTTO NERO AL POLPO 650
Carnaroli Rice, Roasted Octopus, Squid Ink, Stracciatella, Paprika & Chili

RISOTTO AL GAMBERO ROSSO 700
Carnaroli Rice, Mazara Red Prawns, Parmesan, Garlic and chili

Contorni

Side dishes to complement your main course

BROCCOLINI ALLA GRIGLIA 250
Grilled Broccolini, Lemon & Extra Virgin Olive Oil

SPINACI SALTATI ALL'AGLIO 200
Sautéed Spinach with Garlic

PURÈ DI PATATE AL TARTUFO 200
Truffle Mashed Potatoes

ZUCCHINE E CAROTE BABY ALLA GRIGLIA 200
Grilled Zucchini & Baby Carrots

FUNGHI SALTATI 250
Sautéed Mushrooms, Garlic & Parsley

PATATINE FRITTE AL PARMIGIANO 180
French Fries with Parmesan

Dolci

Italian desserts and house favorites

TIRAMISÙ DELLA CASA 320
Espresso-Soaked Savoiardi, Brandy, Mascarpone & Cocoa Powder

TORTINO CALDO AL CIOCCOLATO 300
Warm Chocolate Cake, Crumble & Vanilla Ice Cream

PANNA COTTA ALLA VANIGLIA 300
Vanilla Panna Cotta, Mango Ice Cream

SPAGHETTI DI GELATO ALLA VANIGLIA 400
Spaghetti-Style Vanilla Gelato, Strawberry Sauce &White Chocolate

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