

Special of the Month

Polpo alla Griglia	110
Whole grilled octopus leg seasoned with paprika and rock salt	
Tortelli di Pesce e Cannellini	88
Round-shaped pasta filled with mixed seafood, served on a cannellini bean purée with a light tomato-based seafood sauce	
Stinco di Agnello Brasato	78
Braised lamb shank stewed in tomato sauce served with truffle-mashed potatoes & vegetables ratatouille	
Australian Wagyu striploin MB8/9	368
Grilled premium Wagyu striploin MB8/9 (400 gr approx.) served with potato gratin, sautéed broccoli, & tomato cheese. Suitable for sharing. Choice of sauce : red wine sauce or mushroom sauce	
Banoffee Tart	42
Tart crust layered with sliced bananas & banana mousse, toffee & whipped cream	

Pairing Wines

White

San Leonardo, Vette, IGT, Trentino Alto Adige	240
<i>Dry with fragrance of white peach, green peppercorn over a pleasing note of sage (Sauvignon Blanc)</i>	

Red

Piano Del Cerro, Aglianico Del Vulture, DOC, Basilicata	350
<i>Full bodied, hints of blackberry and blackcurrants mix with spicy, balsamic notes on the nose. (Aglianico)</i>	