

---

# DINNER A LA CARTE

Daily | 5 pm - 10:30 pm (last order)

---

---

## ANTIPASTI

---

<b>Carpaccio classico</b>	<i>Thinly sliced raw beef, mizuna salad, shaved parmesan, e.v.o.</i>	<b>48</b>
<b>Capesante</b>	<i>Pan-seared Hokkaido scallops, green pea purée, Avruga caviar</i>	<b>72</b>
<b>Burrata</b>	<i>🌱 Creamy Puglia mozzarella, tomatoes, olives, mizuna salad</i>	<b>48</b>
<b>Calamari fritti</b>	<i>Deep fried squid with tartar sauce</i>	<b>48</b>
<b>Tartare di salmone e burrata</b>	<i>Cured salmon, burrata, avocado, grissini crumble, Avruga caviar</i>	<b>52</b>
<b>Involtini di manzo</b>	<i>Rolled beef tenderloin with Manchego cheese and capsicum sauce</i>	<b>38</b>
<b>Polipetti alla Luciana</b>	<i>Braised baby octopus with tomato, capers, olives, herbs</i>	<b>38</b>
<b>Bruschette</b>	<i>Grilled Ciabatta bread topped with choice of tomatoes, smoked salmon or prawns</i>	<b>38</b>
<b>Bianchetti Fritti</b>	<i>Deep fried white bait fish with tartar sauce</i>	<b>24</b>
<b>Tagliere di formaggi</b>	<i>🌱 Cheese platter with Gorgonzola, Brie, Manchego, Parmesan</i>	<b>38</b>
		<b>62</b>
		1 pax    2 pax

---

## SALAD

---

<b>Barbabetola e pere</b>	<i>Beetroot, pear, mizuna salad, feta cheese, walnuts, sesame-honey dressing</i>	<b>28</b>
<b>Insalata di salmone</b>	<i>Mixed greens, cured salmon, avocado, grape, red onion, raisins, radish</i>	<b>32</b>
<b>Nizzarda</b>	<i>Mixed greens, tuna, boiled eggs, potatoes, olives, tomatoes, French beans, balsamic</i>	<b>32</b>
<b>Caesar</b>	<i>With smoked salmon OR chicken additional RM 14</i>	<b>28</b>

---

## SOUP

---

<b>Zuppa di funghi</b>	<i>🌱 Homemade mushroom soup</i>	<b>32</b>
<b>Zuppa di pesce</b>	<i>Mixed seafood soup in light tomato base</i>	<b>48</b>

---

## BURGER & SANDWICH

---

<b>Smashed beef burger</b>	<i>Beef patty, scamorza, tomato, lettuce, gherkin   fries</i>	<b>42</b>
<b>Club sandwich</b>	<i>Chicken, eggs, beef bacon, tomato, lettuce, mayonnaise   fries</i>	<b>38</b>
<b>Smoked salmon</b>	<i>Eggs, tomatoes, lettuce, mascarpone, sundried tomatoes, capers   fries</i>	<b>38</b>

First basket of house-baked ciabatta is complimentary, additional basket RM 8

---

## HOMEMADE PASTA

---

<b>Tortellini di spinaci</b> 🌱	56
<i>Navel shaped pasta filled with ricotta &amp; spinach, served with tomato-capsicum sauce</i>	
<b>Ravioli di carne ai funghi porcini</b>	68
<i>Round shape pasta filled with beef cheek, served with Porcini mushrooms, truffle sauce</i>	
<b>Ravioli di zucca burro e salvia</b> 🌱	58
<i>Round shape pasta filled with pumpkin served with butter-sage sauce &amp; sesame seeds</i>	
<b>Fettucine al salmone</b>	52
<i>Thin flat pasta with smoked salmon, cream, touch of tomato</i>	
<b>Pappardelle al ragout di agnello</b>	58
<i>Large flat noodles with lamb ragout</i>	
<b>Gnocchi al Gorgonzola e noci</b>	58
<i>Potato dumplings served with Gorgonzola cheese sauce &amp; walnuts</i>	
<b>Lasagna</b>	52
<i>Baked lasagna with beef Bolognese, béchamel sauce, mozzarella cheese</i>	

---

## PASTA & RISOTTO

---

<b>Fregula Marinara</b>	68
<i>Sardinian pearl shaped pasta with mixed seafood, touch of saffron</i>	
<b>Spaghetti Vongole</b> 🍷	62
<i>Fresh clams, garlic, cherry tomatoes, touch of chilli, white wine, e.v.o.</i>	
<b>Penne Amatriciana</b>	45
<i>Tomato-based sauce, onions, smoked duck, chili</i>	
<b>Spaghetti di seppia con carbonara di pesce</b>	68
<i>Artisan squid-ink spaghetti with mixed seafood, light carbonara sauce</i>	
<b>Risotto ai Porcini</b>	68
<i>Simmered Italian rice with porcini mushrooms, parmesan, truffle essence (approx. 20 min)</i>	
<b>Risotto ai gamberi, asparagi e Gorgonzola</b>	68
<i>Simmered Italian rice with asparagus, Gorgonzola cheese and diced king prawns (approx. 20 min)</i>	

Classics such as Carbonara, Bolognese, Arrabbiata, Aglio-olio, Squid-ink available upon request

---

## MAIN COURSE

---

<b>Branzino alla Livornese</b>	<b>78</b>
<i>Seabass fillet with anchovies, garlic, capers, olives, walnuts in light bisque-tomato sauce</i>	
<b>Salmone in bagna cauda</b>	<b>82</b>
<i>Pan-fried Norwegian Salmon served with garlic-anchovy sauce, basil crust, spinach</i>	
<b>Fritto misto</b>	<b>82</b>
<i>Deep-fried squid, prawns, seabass served with gherkins dip</i>	
<b>Costolette di agnello</b>	<b>138</b>
<i>Pistachio crusted NZ lamb rack served with carrot puree, cheese baked tomatoes</i>	
<b>Galletto alla Diavola</b>	<b>68</b>
<i>Herb-cruste organic grilled spring chicken with mild spicy piquillo pepper sauce</i>	

---

## FROM THE GRILL

---

**MEAT** All meats are served with potato gratin, baby broccoli, baked tomato

Ribeye steak - Hereford Australian grass-fed (300g)	<b>188</b>
Lamb rack - New Zealand (3pcs)	<b>118</b>
Organic spring chicken	<b>58</b>
Wagyu sausage (3pcs)	<b>48</b>
Mixed meat platter (for 2 pax only) Lamb, chicken, ribeye, wagyu sausage	<b>228</b>
Foie gras duck liver (additional / 50g)	<b>58</b>

**Choice of sauce:**

*Mushroom-truffle sauce | Bordelaise wine sauce*

**SEAFOOD** All seafood are served with garlic spinach

King prawn (3 pcs)	<b>108</b>
Salmon	<b>76</b>
Seabass fillet	<b>62</b>
Mixed seafood platter Seabass, king prawn, squid, scallop	<b>78</b> <b>142</b>
	1 pax 2 pax

**Choice of sauce:**

*Bagna cauda: Piedmont garlic-anchovies | Salmoriglio: Sicilian lemon-herbs*


## SIDES

Potato gratin   garlic spinach   garlic mushrooms   garlic broccoli	<b>25</b>
French fries   mixed salad	<b>18</b>

---

## PIZZA

---

<b>Margherita</b> 	<b>38</b>
<i>Tomato, mozzarella, basil</i>	
<b>Burrata e petto d'anatra affumicato</b>	<b>78</b>
<i>Tomato, mozzarella, burrata, smoked duck breast</i>	
<b>Salmone</b>	<b>58</b>
<i>Tomato, mozzarella, smoked salmon, capers</i>	
<b>Prosciutto e funghi</b>	<b>42</b>
<i>Tomato, mozzarella, turkey ham, mushroom</i>	
<b>Costiera</b>	<b>58</b>
<i>Tomato, mozzarella, mixed seafood, garlic</i>	
<b>Tropicale</b>	<b>45</b>
<i>Tomato, mozzarella, grilled chicken, grilled pineapple, onion, capsicum</i>	
<b>Napoletana</b>	<b>42</b>
<i>Tomato, mozzarella, anchovies, capers</i>	
<b>Capricciosa</b>	<b>45</b>
<i>Tomato, mozzarella, turkey ham, artichokes, black olives, mushroom</i>	
<b>Calzone</b>	<b>48</b>
<i>Folded pizza with tomato, mozzarella, turkey ham, mushroom</i>	
<b>Diavola</b>	<b>45</b>
<i>Tomato, mozzarella, turkey chorizo, chilli</i>	

---

## DESSERT

---

<b>Tiramisu</b>		<b>32</b>
<i>Layers of espresso-soaked sponge fingers, mascarpone cream, cocoa powder</i>		
<b>Chocolate molten lava cake</b>		<b>42</b>
<i>Served with vanilla ice-cream</i>		
<b>Cannoli</b>		<b>32</b>
<i>Tube-shaped pastry filled with mascarpone cream, chocolate chips, candied fruits &amp; pistachio</i>		
<b>Panna cotta</b>		<b>28</b>
<i>Served with raspberry coulis</i>		
<b>Crème Brûlée</b>		<b>28</b>
<i>Orange &amp; vanilla infused custard topped with thin caramel crust</i>		
<b>Homemade gelato</b>		<b>16</b>
<i>Choice of flavors : chocolate   vanilla   strawberry   raspberry   pistachio   lemon</i>		
<b>Sorbetto</b> 🍷		<b>32</b>
<i>Blended lemon or raspberry with splash of white wine &amp; vodka</i>		
<b>Tagliere di formaggi</b>	<b>38</b>	<b>62</b>
<i>Cheese platter with Gorgonzola, Brie, Manchego, Parmesan</i>	<i>1 pax</i>	<i>2 pax</i>