
DINNER A LA CARTE

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

ANTIPASTI

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

SALAD

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

SOUP

Zuppa di funghi	🌱 Homemade mushroom soup	32
Zuppa di pesce	Mixed seafood soup in light tomato base	48

BURGER & SANDWICH

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

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

HOMEMADE PASTA

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

PASTA & RISOTTO

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

Branzino alla Livornese	78
<i>Seabass fillet with anchovies, garlic, capers, olives, walnuts in light bisque-tomato sauce</i>	
Salmone in bagna cauda	82
<i>Pan-fried Norwegian Salmon served with garlic-anchovy sauce, basil crust, spinach</i>	
Fritto misto	82
<i>Deep-fried squid, prawns, seabass served with gherkins dip</i>	
Costolette di agnello	138
<i>Pistachio crusted NZ lamb rack served with carrot puree, cheese baked tomatoes</i>	
Galletto alla Diavola	68
<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)	188
Lamb rack - New Zealand (3pcs)	118
Organic spring chicken	58
Wagyu sausage (3pcs)	48
Mixed meat platter (for 2 pax only) Lamb, chicken, ribeye, wagyu sausage	228
Foie gras duck liver (additional / 50g)	58

Choice of sauce:

Mushroom-truffle sauce | Bordelaise wine sauce

SEAFOOD All seafood are served with garlic spinach

King prawn (3 pcs)	108
Salmon	76
Seabass fillet	62
Mixed seafood platter Seabass, king prawn, squid, scallop	78 142
	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	25
French fries mixed salad	18

PIZZA

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

DESSERT

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