

# Specials of the Month

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<b>Carpaccio di Tonno e Melone</b> Home-made cured tuna with rock melon & guacamole mousse	52
<b>Cappellini all'Astice</b> Angel hair pasta with lobster tail in bisque sauce	128
<b>Costolette di Manzo</b> Braised beef ribs with truffle mashed potato, mushroom sauce	98
<b>Bistecca alla Fiorentina</b> Hereford Australian T-bone grass-fed (1kg) served with sautéed broccoli, potato gratin & tomato cheese. Choice of sauce : red wine sauce or mushroom sauce	288
<b>Crostata al Limone</b> Home-made lemon tart with Italian meringue & lemon zest	42

## Pairing Wines

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<b>Sparkling</b> Montelvini Prosecco, Extra Dry, DOC	200
<b>White</b> <b>Gavi, Anna Ghione, DOC, Piemonte</b> <i>Full bodied with delicate, elegant bouquet of green apple. Dry, fresh &amp; well balanced (Cortese)</i>	230
<b>Red</b> <b>Nero d'Avola Riserva, Borgo del Mandorlo, DOC, Sicilia</b> <i>Full bodied with wide &amp; complex bouquet with notes of wild berries. Rich in red fruit in the finish is rounded with well integrated tannins. (Nero d'Avola)</i>	190