

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

Petto d'Anatra con Purè di Barbabietola 148
Slow-cooked French duck breast served with beetroot purée and porcini mushroom sauce

Bistecca alla Fiorentina (1 kg) 328
Hereford Australian grass-fed T-bone steak (1kg) served with sautéed broccoli, potato gratin & tomato cheese
Choice of sauce : red wine sauce or mushroom sauce

Pear Tarte Tatin with Macadamia Ice Cream 46
Caramelized upside-down pear tart served warm with macadamia ice cream

Pairing Wines

White

Greco di Tufo, Vesevo, DOCG, Campania 230
Light in body, with a crisp acidity and a bouquet of lemon, lime, and floral notes. (Greco di tufo)

Red

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