

Special of the Month

Carpaccio di avocado con aragosta, burrata e salsa al pompelmo 72

Avocado carpaccio with lobster, fresh burrata, Avruga caviar & grapefruit dressing

Fusilli con calamari, crema di foie gras e pistacchio 82

Artisan Fusilli with squid, foie gras sauce topped with pistachio crumble

Costolette di Manzo 72

Slow-braised beef ribs served with truffle mashed potatoes & barbecue 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

Cheesecake 36

Served with Italian amarena cherry & crispy chocolate chips

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)