

Special of the Month

Sfoglia di gambero Slow cooked thinly sliced prawns with fresh burrata cheese, sundried tomato & mizuna salad	58
Risotto alla barbabietole e gorgonzala Beetroot Italian rice with blue cheese sauce	68
Braised Wagyu beef cheek Served with truffle-mash potato	138
Bistecca alla Fiorentina (1 kg) Hereford Australian T-bone grass-fed (1kg) served with sautéed broccoli, potato gratin & tomato cheese (<i>suitable for sharing</i>) Choice of sauce : red wine sauce or mushroom sauce	288
Cheesecake with Italian amarena cherry & crispy chocolate chips	38

Pairing Wines

Sparkling

Moet & Chandon Brut Imperial, Champagne, France <i>Exhibiting flavors of Gala apple, honey and ginger, with smoke & mineral notes, hints of tropical pineapple and tangerine fruit (Pinot Noir, Pinot Meunier, Chardonnay)</i>	588
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White

Greco di Tufo, Vesevo, DOCG, Campania <i>light in body, with a crisp acidity and a bouquet of lemon, lime, and floral notes. (Greco di tufo)</i>	230
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Red

Amarone della Valpolicella Classico, Reius, Sartori, DOCG, Veneto <i>Round and full-bodied; deep fruit flavors, and supple tannins; a cinnamon spice finish. (Corvina Veronese, Corvinone, Croatina, Rondinella)</i>	380
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