

Special of the Month

- Crostini al nero di seppia con avocado, porcini e caviale** 36
Homemade squid ink-grilled bread topped with avocado, porcini mushrooms, and Avruga caviar
- Orecchiette con ragu di coda alla vaccinara** 56
Traditional ear's shaped Puglia pasta with oxtail ragu & grated ricotta cheese
- Merluzzo con salsa ai crostaci e quinoa** 78
Cod fish with red quinoa in prawn bisque
- 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
- Cremoso di pistacchio** 42
Pistachio crèmeux with raspberry coulis & crispy sesame tuile
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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)