

Special of the Week

Carpaccio di Tonno e Melone Home-made cured tuna with rock melon & guacamole mousse	52
Cappellini all'Astice Angel hair pasta with lobster tail in bisque sauce	138
Filetto di vitello Veal tenderloin with artichoke, summer vegetables & truffle-mushroom sauce Add on foie gras RM 48	138
Bistecca alla Fiorentina (1 kg) 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	328
Crostata al Limone Home-made lemon tart with Italian meringue & lemon zest	42

Pairing Wines

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