

A N T I P A S T I

La Nostra Tartare di Tonno

Tuna tartare and tomato, with fennel seeds, Neapolitan tarallo and fresh dill cream
\$19

ⓋⓄ Insalata di Barbabietola e Formaggio di Capra

Beetroot salad prepared in three textures : creamy, crispy and soft, with goat cheese
\$17



Ⓞ Insalata di Gamberi

Salad with blue prawns, local avocado, romaine lettuce, peaches, with Shellfish-scented mayonnaise
\$20



Ⓞ Raviolo Croccante

Crispy ravioli filled with marinated fish with lime, potato sauce and American sturgeon caviar
\$23



With Beluga Kaluga Caviar \$45

Ⓞ Carciofo alla Romana

Fresh artichoke stuffed with confit lamb and mozzarella cheese, served with ricotta and pecorino cheese cream
\$18



Ⓞ Crema di Cavolo e Piselli

Peas and kale creams soup served with poached egg and salami chips, scent with white truffle
\$19

P A S T A



Fettucine all'Aragosta

Black fettucine with lobster ragù and compot of cherry tomatoes from Miraflores
\$25

Gnocchi Integrali

Seared whole wheat gnocchi with cauliflower cream, shrimp, bitter mizuna herbs with lemon scent
\$20

Ⓞ Risotto al Foie Gras

Foie gras carnoli risotto with quail and Barolo wine reduction
\$29

Spaghetti acqua di Barbietola e farina

Home made red beetroot spaghetti served with green beans, pesto and confit pacific cod
\$27

Ⓥ Fagotto alla Sorrentina

Sorrentina-style pasta with mozzarella and tomato, organic pesto and 24-month seasoned Parmesan cream sauce
\$19




Tortelli Cime di Rapa e Salsiccia

Traditional pasta filled with broccoli puree, served with italian sausage ragu
\$25

P E S C E

Ⓞ Aragosta alla brace
Grilled lobster with a variety of zucchini
\$63

 Ⓞ Branzino in Crosta di Olive Nere Taggaische
*Sea bass fillet crusted with black olives, stewed potatoes and spring onions
with cherry tomatoes from Miraflores*
\$32

 Fritto Misto Mare e Montagna
*Mix of fried sea food vegetables, with garlic mayonnaise and parmesan
cheese, served with red pepper mousse*
\$26

 Ⓞ Zuppeta di Calamari
Squid rings roasted with potato cream and scented with lemon
\$29

C A R N E

 Ⓞ Stinco D' Agnello all'Italiana
*Lamb shank confit (cooked for 18 hours) with fondant potatoes, spinach
and lavender stuffed baked apricot*
\$44

Pollo organico Farcito
*Truffle flavored organic chicken stuffed with "porcini" mushrooms,
sunchoke cream and sweet potato chips*
\$26

Ⓞ Controfiletto di Maiale
*Kurobuta pork tenderloin served with lentils and oyster mushrooms,
garnishe with potato and meat juice*
\$41

Ⓞ Filetto di Manzo alla Pietra Lavica
Beef tenderloin with spinach flan and vegetables from the kitchen garden
\$32

 Gluten Free

 Vegetarian

 Dairy Free

Paolo della Corte
Executive Chef