

LA CARTA

ANTIPASTI

PIZZELLE FOIE GRAS	Foie gras mousse, baked pear, red onion, pistacchio	26
WAGYU BEEF CARPACCIO	Carpaccio, truffled egg yolk, shallots, radish	28
POLPO ALLA GRIGLIA	Grilled octopus, smoked tomato marmalade, olives	32
CARABINERO	Torched Carabinero prawn, salmoriglio, herb oil	49
CRUDO DI TONNO	Ahi tuna crudo, caviar dressing, cured onions, lime	32
CAPELANTE SCOTTATO	Seared Hokkaido scallops, Prosciutto, celeriac puree	38
ROMAINE CINCO JOTAS	Romaine hearts, Cinco Jotas Iberico, seaweed aioli	26
CAPRESE TRADIZIONALE	Caprese salad, heirloom tomatoes, Burrata di Puglia	25

PRIMI

RISOTTO AI FUNGHI	Risotto, black truffle, seasonal foraged mushrooms	39
LASAGNA AL BISONTE	Lasagna, oxtail bison ragu, bechamel, fior di latte crisp	43
LINGUINE ALL' ASTICE	Lobster tail, parsley cream, smoked beurre blanc, caviar	55
GNOCCO CARBONARA	Stuffed gnocchi, crispy guanciale, Pecorino Romano	41
RIGATONI NERO	Squid ink rigatoni, chorizo, squid, tomato ragu	46
PASTA DEL GIORNO	Daily featured pasta	mp

SECONDI

SALMERINO ALPINO	Arctic Char, tomato dashi, lobster, spring vegetables	38
BRACIOLA DI CINGHIALE	Wild boar chop, crispy risotto 'al salto'	50
HALIBUT SCOTTATO	Seaweed crusted seared halibut, warm fennel orange salad	56
AGNELLO AL PISTACCHIO	Rack of lamb, Sicilian pistacchio, Moroccan jus	51
PRIME RIB 26oz	Bone-in prime rib, triple cooked duck fat potatoes	120
WAGYU STRIPLOIN 5oz	Ash crusted Tajima Wagyu, polenta, grilled vegetables	75
A5 WAGYU STRIPLOIN	Wagyu tenderloin, Kagoshima, Japan (4/8/12oz)	m.p.

CHARCUTERIE

SALUMI E FORMAGGI	Artisanal selection	51
CINCO JOTAS	Jamon Iberico de Bellota (50gr)	60
AFFETTATI PREGIATI	Tower of premium selection	300 . 500

CAVIAR

Beluga Imperial
Osietra Kristal
Osietra Prestige
m.p.

DELIZIE

Carabinero Prawn m.p.
Fresh Oyster m.p.
Seared Foie Gras 18
Black Truffle 10/gr

CONTORNI

Patate al tartufo
Verdure miste
Insalata dell'orto
Caprese