

LA CARTA

CRUDO & CEVICHE BAR

OYSTER SALAD	Lime juice, onion, cilantro, caviar	32
OCTOPUS SALAD	Pepper aioli, crispy shallots, cherry tomato, avocado	28
TUNA TARTARE	Confit tomatoes, olives, caviar	28
SCALLOP CEVICHE	Yuzu & pea spuma, cancha corn, aioli	27
CARNE CRUDA	Sliced wagyu, lime, basil, parsley, horseradish, truffle	31
SALMON TIRADITO	Lime, tomatillo, pepper aioli, polenta chips	25
HAMACHI CEVICHE	Lime passion fruit, cured onion, polenta chips	32

ANTIPASTI

AERATED FOIE GRAS	Chilled foie gras, seasonal fruit compote, toasted brioche	28
A5 TATAKI	A5 Wagyu tataki, dry-cured tuna, fermented leek aioli	45
WAGYU BEEF CARPACCIO	Carpaccio, truffled egg yolk, shallots, radish, black truffle	32
POLPO ALLA GRIGLIA	Grilled octopus, smoked tomato marmalade, nori cracker	32
SCALLOP IN THE SHELL	Butter-grilled scallop, onion foam, guanciale, parsley	35
ROMAINE HEARTS	Romaine hearts, prosciutto crudo, seaweed aioli	26
WATERMELON CARPACCIO	Burrata, truffle, tomatillo dressing, mint, basil	27
PROSCIUTTO E MORTADELLA	Fresh focaccia & house preserves	28

PRIMI

FRUTTI DI MARE	Risotto, Hokkaido scallops, clams, Lobster	47
FUSILLONE VERDE	Duck confit, wild mushrooms, parmesan foam	39
LINGUINE ALL' ASTICE	Lobster tail, parsley cream, lobster oil, caviar	55
SAFFRON CHITARRA	Argentinian prawns, pesto rosso, fresh basil, olives	43
PASTA DEL GIORNO	Daily featured pasta	m.p.

SECONDI

DUCK BREAST	Roasted duck breast, root vegetables millefoglie, wild berry jus	50
SEABASS AL CARTOCCIO	Baked Chilean seabass, seasonal vegetables, parsley oil, whey & caviar sauce	55
TAJIMA WAGYU	Charcoal-grilled Tajima Wagyu, salmoriglio, porcini butter, seasonal vegetables	65
A5 WAGYU STRIPLOIN	Kagoshima A5 Wagyu striploin, Japan (4/8/12oz)	m.p.

DELIZIE

FRESH TRUFFLE	Seasonal European truffle	m.p.
FOCACCIA	Served with truffle butter	6
ARGENTINIAN PRAWN	Grilled with olive oil and herbs	8
VERDURE MISTE	Seasonal vegetables	15
FRESH OYSTER	Fresh horseradish, house made hot sauce, shallot & red wine mignonette, citrus	m.p.