

LA CARTA

CRUDO & CEVICHE BAR

OCTOPUS SALAD	Pepper aioli, crispy shallots, cherry tomato, avocado	28
TUNA TARTARE	Confit tomatoes, olives, caviar	28
SALMON TIRADITO	Lime, tomatillo, pepper aioli, polenta chips	25
HAMACHI CEVICHE	Lime passion fruit, cured onion, polenta chips	32
FRESH OYSTER	Horseradish, hot sauce, shallot & red wine mignonette	m.p.

ANTIPASTI

AERATED FOIE GRAS	Chilled foie gras, seasonal fruit compote, toasted brioche	28
WAGYU BEEF CARPACCIO	Carpaccio, truffled egg yolk, shallots, radish, black truffle	29
POLPO ALLA GRIGLIA	Grilled octopus, smoked tomato marmalade, nori cracker	32
INSALATA PERA E CAPRA	Roasted pear, greens, goat cheese, balsamic dressing	25
WATERMELON CARPACCIO	Burrata, truffle, tomatillo dressing, mint, basil	27
CHARCUTERIE PLATTER	Selection of European charcuterie	33 / 55 / 97

PIZZE

TARTUFO NERO	Shaved seasonal truffle, cream, Fontina cheese	47
CARNIVORO	Prosciutto, soppressata, bacon, Fior di latte, San Marzano	32
A5 WAGYU	A5 Wagyu, onion cream, caramelized onions, dry tuna	49
MORTADELLA	Pistachios, Fior di latte, mortadella	31
BURRATA & PESTO ROSSO	San Marzano, crispy garlic, oregano	32
MARGHERITA	San Marzano, Fior di latte, basil	26

PRIMI

FRUTTI DI MARE	Risotto, Hokkaido scallops, clams, Lobster	47
FUSILLONE VERDE	Veal ragu, wild mushrooms, parmesan foam, truffle	42
LINGUINE ALL' ASTICE	Lobster tail, parsley purée, lobster oil, caviar	55
ROTOLO ALLA NORMA	Grilled eggplant, ricotta salata, saffron (limited quantity)	39
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	6oz charcoal-grilled Tajima Wagyu, salmoriglio, porcini butter, seasonal vegetables	75
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
VERDURE MISTE	Seasonal vegetables	15