

ANTIPASTI

INSALATA CAPRESE 38

Choice of Buffalo Mozzarella or Burrata,
Cherry Tomato, Basil, Balsamic Glazed Reduction

INSALATA POLPO E FINOCCHIO 34

Fennel and Octopus Salad, Garlic Orange Dressing, Fennel Puree

CARPACCIO DI MANZO 28

Thinly Sliced Raw Beef, Rocket Leaves, Shaved Parmesan, Mustard Dressing

CREMA DI POMODORO E BASILICO 24

Roasted Tomato Soup, Garlic Bread

PASTA

TAGLIATELLE ALLA BOLOGNESE 41

Hand Crafted Tagliatelle Pasta, Minced Meat Sauce, Grated Parmesan Cheese

TAGLIATELLE VONGOLE E BOTTARGA 54

Handcrafted Tagliatelle Pasta, Scented Clams, Garlic, Parsley, Lemon, Tomato,
Shaved Bottarga

SPAGHETTI ALLA CARBONARA 32

Spaghetti, Crispy Pancetta, Egg, Parmesan Cheese

RISOTTO PRIMAVERA 36

Italian Rice, Sautéed Vegetables, Basil Cress

SECONDI



FRITTURA DI CALAMARI E GAMBERI 38

Crispy Fried Squid and Prawns, Lemon Wedges, Paprika Mayonnaise

TONNO ALLA SICILIANA 36

Maldivian Tuna Steak, Scorched Cherry Tomato, Kalamata Olives, Capers,
Basil Leaves, Herb Oil

COTOLETTA DI POLLO ALLA MILANESE 52

Breaded Chicken Cutlet, Rocket and Cherry Tomato Salad  

CONTROFILETTO ALLA GRIGLIA 58

Charred Grilled Rib Eye Steak, Truffle Fries, Rosemary Tomato Beef Jus

MENU DEL GIORNO

TWO-COURSE LUNCH | Antipasti, Pizza OR Pasta OR Secondi 60

THREE-COURSE LUNCH | Antipasti, Pizza OR Pasta OR Secondi, Dolce 80

PIZZA

MARGHERITA 38

Tomato Sauce, Buffalo Mozzarella, Basil leaves

CAPRICCIOSA 42

Tomato Sauce, Mozzarella Cheese, Parma Ham, Mushroom, Artichoke, Black
Olives, Capers, Boiled Eggs

QUATTRO FORMAGGI 42

Tomato Sauce, Mozzarella, Asiago, Gorgonzola, Parmesan

SICILIANA 41

Tomato Sauce, Anchovy, Black Olives, Capers, Chili Flakes, Oregano

PIZZA AL PROSCIUTTO DI PARMA 42

Tomato Sauce, Parma Ham, Vine Ripen Cherry Tomato, Rucula

DOLCE

CHOCOLATE GIANDUJA 32

Chocolate Hazelnut Dome, Aerated Chocolate, Chocolate Fudge Sauce

CASSATA SICILIANA 24

Vanilla Sponge, Ricotta Cream, Orange Cream

TIRAMISU 26

Mascarpone Cream, Savoiardi, Espresso, Kahlua, Fresh Strawberry, Almond Biscotti

PARFAIT DI MANDORLE 26

Almond Parfait, Almond Cremeux, Almond Crumble

COCONUT PANACOTTA 26

Balsamic Macerated Strawberry

SELECTION OF ITALIAN CHEESE 32

Vegetable Crudités, Quince Paste, Figs, Dried Fruits, Nuts, Lavash Bread

FRESH FRUIT PLATTER 24

Seasonal Selection of Mixed Fruits



Please inform one of our Ladies and Gentlemen should you have any food allergies or intolerance.
Prices are in US Dollars and subject to 10% Service Charge and 12% Goods and Service Tax.



Vegetarian



Fish



Soy



Lactose



Shellfish



Gluten



Egg



Nuts