

Wine by the glass selection

Champagne and Sparkling

Ruinart, "R" de Ruinart, Reims, France	NV	34
Ruinart Rosé, Reims, France	NV	38
Ruinart, Blanc de Blancs, Reims, France	NV	48
Nino Franco, Rustico, Valdobaddiane, Italy	NV	22

White Wine

Huber, Riesling Engelsberg, Traisental DAC, Austria		24
Santa Margherita, Pinot Grigio, Veneto, Italy		24
Vasse Felix, Chardonnay, Margaret River, Australia		24
Misha's Vineyard, Sauvignon Blanc, Central Otago, New Zealand		24
Christian Moreau, Chablis, Burgundy, France		26
Henri Bourgeois, Sancerre, Les Baronnes, Loire Valley, France		28

Red Wine

Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile		24
Craggy Range, Gimblett Gravels, Merlot, Hawkes Bay, New Zealand		24
Voyager Estate, Shiraz, Margaret River, Australia		24
Alvaro Palacios, La Montessa, Rioja, Spain		25
Cullen, Cabernet Merlot, Margaret River, Australia		26
Ruca Malen, Malbec, Mendoza, Argentina		26
Lethbridge, Pinot Noir, Geelong, Australia		28
Marchesi Antinori, La Braccasca, Vino Nobile di Montepulciano, Italy		29
Château Devise D'Ardilley, Haut-Médoc, Bordeaux, France		30

Rose Wine

M. Chapoutier, Tavel Rosé, Rhone Valley, France		22
Château D'Esclans, Provence, France		26

Sweet Wine

La Spinetta, Biancospino, Moscato d'Asti, Piedmont, Italy		22
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Affettati e formaggi

Cold cuts and cheeses

Affettati

Selection of the finest Italian cold cuts
Served on a sharing platter with Italian pickles
and Piadina Emiliana

Prosciutto di Parma – Zuarina's selection	26
Coppa	26
Mortadella	26
Salame Milano	26
Tasting plate with choice of three kinds of the above	45
36 month aged Bellota Iberico ham 70g serving size	56

Formaggi

Selection of Italian cheeses
Served with homemade marmalades

30 month aged parmesan	22
Taleggio DOP	22
Ubriaco prosecco grapes	22
Gorgonzola dolce DOP	22
Pecorino al tartufo	22
Tasting plate with choice of three kinds of the above	34





Antipasto

Starter

-   **Treccia Campana di bufala**
Handmade buffalo mozzarella from Naples
Served with condiments 34
- Treccia is a fresh mozzarella from the southern part of Italy. This handcrafted buffalo cheese gets its delicate and sweet taste from spinning, cutting and twisting the milk curd over and over in an elaborate process by the cheesemaker.*
- Polipo**
Pan-seared octopus 30
Creamy potatoes, confit datterino, taggiasca olives
-  **Burrata**
Burrata from Andria 28
Heirloom tomatoes, basil dressing, taggiasca olives
-  **Uovo Croccante**
“Crispy” organic egg 28
Chestnut, mushrooms, black truffle, sour dough
-  **Ricciola**
Lightly marinated hamachi 32
Spicy salsa vergine, aged balsamic, avocado
-  **Carne salada**
Black Angus beef carpaccio 34
Organic lettuce, pear, raisin, Castelmagno
-  **Barbabiactola**
Oven-baked beetroot salad 26
Goat cheese, walnut, aged balsamic

Pastasciutta, risotto et zuppa

Handmade pasta, risotto and soup

 Carbonara	
Homemade spaghetti	30
Pecorino sabayon, pancetta, black pepper	
Tortelli	
Braised veal ossobuco stuffing	32
Cannellini beans, parmesan, black truffle	
Mantova's Risotto	
Special riserva Acquerello rice	36
Pumpkin, amaretto, black truffle	
  Pappardelle	
Country style slow-roasted lamb ragout	36
Pecorino, crispy artichoke	
Fregola Sarda	
Poached red shrimps	36
Basil and garlic emulsion	
 Tagliatelle	
Original bolognese ragout	48
Tagliatelle, 24 month aged parmesan	
Zuppa di Astice e Patate	
Leak and potato soup	38
Seared Boston lobster	



Secondo piatto

Main course

<i>Sella di Agnello</i>	
Pan-roasted Australian lamb saddle Parsnip purée, baked beets	52
<i>Brasato</i>	
Over night braised Angus beef Erinji mushroom, black truffle	56
<i>Filetto</i>	
Pan-seared Tajima wagyu beef tenderloin Chick peas, salt-baked shallot, red wine jus	64
 <i>Tagliata di manzo</i>	
Roasted US Prime beef bone-in ribeye Mashed potatoes, sautéed vegetables, capperata natural roasting juices	108
 <i>Merluzzo</i>	
Poached cod fillet Sweet potatoes, fava beans, bagna càuda	56
 <i>Rombo</i>	
Pan-seared turbot Cauliflower textures, endive, citrus	56

Dolce

Dessert

	Tartelletta al cioccolato Warm chocolate tart Vanilla ice cream	18
	Millefoglie Cat tongue mille feuille Red fruit compote, grandma's custard, verbena ice cream	18
	Mango Mango mousse and exotic coulis Passion fruit sorbet	18
	Tiramisu Mascarpone mousse Espresso, chocolate textures	18
	Gelato Italian ice cream Condiments	12