

## Wine by the glass selection

### Champagne

|   |      |    |
|---|------|----|
| Ruinart, "R" de Ruinart, Reims, France  | NV   | 34 |
| Ruinart Rosé, Reims, France             | NV   | 38 |
| Ruinart, Blanc de Blancs, Reims, France | NV   | 52 |
| Dom Pérignon, Epernay, France           | 2006 | 90 |

### White Wine

|   |  |    |
|---|--|----|
| Huber, Riesling Engelsberg, Traisental DAC, Austria           |  | 24 |
| Corte Giara by Allegrini, 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 |
| Schlumberger, Gewürztraminer, Alsace, 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 |
| Ruca Malen, Malbec, Mendoza, Argentina                               |  | 26 |
| Franck Massard, Garnacha and Cariñena, Humilitat, Priorat, Spain     |  | 26 |
| Nielson by Byron, Pinot Noir, Santa Barbara County, USA              |  | 26 |
| Marchesi Antinori, La Braccasca, Vino Nobile di Montepulciano, Italy |  | 29 |

### Rose Wine

|  |  |    |
|--|--|----|
| Castello Di Ama, Rosato, Tuscany, Italy      |  | 23 |
| Château D'Esclans, Côtes de Provence, France |  | 26 |

### Sweet Wine

|  |  |    |
|--|--|----|
| Tschida, Beerenauslese, Sämpling 88, Burgenland, Austria |  | 25 |
|--|--|----|

# Affettati e formaggi

## Cold cuts and cheeses

### Affettati

Selection of the finest Italian cold cuts

Served on a sharing platter with homemade grissini and Piadina Emiliana

|   |    |
|---|----|
| Prosciutto di Parma                                   | 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

|   |    |
|---|----|
| Parmigiano 30 month aged                              | 22 |
| Taleggio  | 22 |
| Bufalino in Prosecco Glera grape vinasse              | 22 |
| Gorgonzola dolce                                      | 22 |
| Sottocenere 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.*
-  **Insalata di astice**  
Lightly smoked lobster salad 36  
Endive, citrus, miso consommé
-  **Burrata**  
Burrata cheese from Andria 26  
Tomato tartare, basil
- Pancia di maialino**  
Roasted Iberico pork belly 32  
Rubra sauce, baby spinach
-   **Uovo**  
Slow-poached organic egg 28  
Asparagus, herbs, fresh black truffle
-  **Vitello tonnato**  
Milk-fed veal loin 32  
Tonnata sauce, pickled vegetables
-  **Carpaccio di manzo**  
Black Angus beef carpaccio 34  
Parmesan, wild mushrooms, micro greens
-  **Parmigiana di melanzane**  
Oven-baked Nonna's layered eggplant 24  
San Marzano tomato, parmesan, basil

# Pastasciutta, risotto et zuppa

## Handmade pasta, risotto and soup

|   |    |
|---|----|
|  <b>Carbonara</b>            |    |
| Homemade spaghetti  | 28 |
| Pecorino sabayon, pancetta, black pepper  |    |
| <br>  |    |
| <b>Tortelli</b>   |    |
| Homemade tortelli   | 36 |
| Tomato confit, seared langoustine<br>caciucco, burrata flakes, marjoram                                       |    |
| <br>  |    |
|  <b>Risotto</b>            |    |
| Special riserva Acquerello rice   | 30 |
| Asparagus, mimosa egg, yuzu   |    |
| <br>  |    |
|  <b>Tagliolini</b>         |    |
| Hand cut tagliolini   | 38 |
| Summer black truffle, parmesan, veal jus  |    |
| <br>  |    |
|  <b>Lasagna Dolce Vita</b> |    |
| 25 layers lasagna   | 32 |
| Neapolitan ragout, smoked Scamorza fondue   |    |
| <br>  |    |
|  <b>Tagliatelle</b>        |    |
| Original Bolognese ragout   | 42 |
| Tagliatelle, 24 month aged Parmesan   |    |
| <br>  |    |
| <b>Crema di cavolfiore</b>  |    |
| Cauliflower soup  | 20 |
| Seared Hokkaido scallop, black truffle  |    |

# Secondo piatto

## Main course

|   |    |
|---|----|
| <b>Collo di maiale</b><br>Roasted Mangalica pork collar<br>Cipolline and pickled mustard seed ragout, spring onion oil  | 48 |
| <b>Brasato</b><br>Piedmont style slow-braised Wagyu beef cheek<br>Mashed potato, hazelnut, red wine sauce with mushroom   | 52 |
| <b>Filetto</b><br>US Angus beef tenderloin<br>Smoked spring onion, Jerusalem artichokes, black truffle jus  | 58 |
|   <b>Tagliata di manzo</b><br>Roasted US Prime beef bone-in ribeye<br>Mashed potatoes, sautéed vegetables, capperata<br>natural roasting juices | 98 |
| <b>Merluzzo</b><br>Steamed cod fish fillet<br>Almond milk, water cress, sea urchin, long beans  | 48 |
|  <b>Barramundi</b><br>Roasted barramundi fillet<br>Scapece zucchini, homemade ricotta cheese, mussels  | 46 |

# Dolce

## Dessert

|  |    |
|--|----|
| <b>Tartella al cioccolato</b><br>Warm chocolate tart<br>Vanilla ice cream  | 16 |
| <b>Pannacotta</b><br>Vanilla pannacotta<br>Pistachio crumble, berries, burnt milk ice cream  | 16 |
| <b>Lamponi</b><br>Raspberry and ricotta mousse<br>Strawberry textures, berry sorbet  | 18 |
|  <b>Tiramisu</b><br>Mascarpone mousse<br>Espresso, chocolate textures | 16 |
| <b>Gelato</b><br>Italian ice cream<br>Served with condiments   | 12 |