

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
Château Chantemerle, Bordeaux blend, Médoc, Bordeaux, France		28
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
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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 pane carasau
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
Vinaiolo, aged pecorino in Sangiovese grape vinasse	22
Gorgonzola dolce	22
Canteuria, aged caprino	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

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

Secondo piatto

Main course

	Collo di maiale Roasted Mangalica pork collar Cipolline and pickled mustard seed ragout, spring onion oil	48
	Piccione Pigeon breast Foie gras, forest mushrooms, hazelnut	50
	Filetto US Angus beef tenderloin Smoked spring onion, Jerusalem artichokes, black truffle jus	58
	Tagliata di manzo Roasted US Prime beef bone-in ribeye Mashed potatoes, sautéed vegetables, capperata natural roasting juices	98
	Merluzzo Steamed cod fish fillet Almond milk, water cress, sea urchin, long beans	48
	Barramundi Roasted barramundi fillet Scapece zucchini, homemade ricotta cheese, mussels	46

Dolce

Dessert

Tartella al cioccolato
Warm chocolate tart
Vanilla ice cream

16

Pannacotta
Vanilla pannacotta
Pistachio crumble, berries, burnt milk ice cream

16

Lamponi
Raspberry and ricotta mousse
Strawberry textures, berry sorbet

18

 Tiramisu
Mascarpone mousse
Espresso, chocolate textures

16

Gelato
Italian ice cream
Served with condiments

12