



Antipasti

Starters

Vitello tonnato Milk-fed veal loin tonnata sauce, pickled vegetables	36
Mozzarella di bufala Traditional buffalo mozzarella tomatoes, rocket salad, black olives	38
Insalata di astice Lightly smoked lobster salad endive, citrus, miso consommé	42
Parmigiana di melanzane Oven-baked layered eggplant cake, S.Marzano tomatoes Parmesan, basil	38

Zuppe, paste e risotto

Pasta and soup

Crema di funghi Wild mushroom velouté, Parmesan crumble roasted mushroom	28
Tagliolini cacio e pepe Homemade tagliolini, black pepper Pecorino cheese emulsion, fava bean, pancetta, black truffle	38
Risotto Special riserva Acquerello rice, seared king crab bell pepper coulis, chervil	38
Spaghetti Homemade spaghetti, cherry tomatoes arrabbiata, Burrata	38



Secondi piatti
Main courses

Pollo Roasted yellow spring chicken mashed potatoes, mushroom ragout, truffle jus	48
Brasato 12 hour slow-braised Wagyu beef cheek Verona's celery, burnt onion, Barolo jus	58
Merluzzo Poached cod fish, sea urchin ratte potatoes, lemon espuma	48
Barramundi Seared barramundi fillet, green peas coulis tomato tartare, saffron Venus clams	48

Dolci
Desserts

Tiramisu Espresso, lady fingers mascarpone mousse	28
Tartella al cioccolato Warm chocolate tart vanilla ice cream	28
Pannacotta Vanilla pannacotta, wild berries pistachio coral, berries sorbet	28