



# TALEA

BY ANTONIO GUIDA

## ANTIPASTI

BRUSCHETTA MEDITERRANEA - (D) (G) - 75

Homemade Bread, Tomato Confit,  
Cantabrico Anchovies & Straciatella

BURRATA - (D) (V) - 120

Organic Tomato, Pesto & Balsamic

FIORI DI ZUCCA - (V) (D) - 105

Zucchini Flower, Ricotta,  
Taleggio & Pasta al Pomodoro Sauce

VITELLO TONNATO - 130

Sliced Veal, Tuna Sauce, Capers & Celery

MELANZANA - (V) (D) - 95

Marinated Aubergine, Scamorza Fondue, Tomato  
Sauce & Basil

POLPO SCOTTATO - (N) (D) - 135

Roasted Octopus, Potato & Pistachio

ASPARAGI - (D) - 85

Asparagus, 'Bagna Cauda' & Kale

L'UOVO TARTUFO - (V) - 95

Slow Cooked Egg with Black Truffle  
Add Black Truffle per gram - 10

ANTIPASTI ALL'ITALIANA - (P) (G) - 135

Selection of Pork Cold Cuts,  
Pickled Vegetable & 'Gnocco Fritto'

SEPPIOLINE - (D) - 135

Baby Cuttlefish,  
Seaweed & Cannellini Beans Sauce

## CRUDO

TARTARE DI SPIGOLA - 155

Seabass with Yellow Cherry Tomato Coulis

RICCIOLA MARINATA - 140

Marinated Amberjack with Sesame and Tamarillo

## PASTE

ORECCHIETTE CON POMODORINI - (V) (D) (G) - 120

Homemade Orecchiette, Cherry Tomato,  
Basil & Straciatella

GNOCCHI AL RAGU BIANCO - (D) (G) - 140

Homemade Gnocchi with White Veal Ragù

SPAGHETTI NERANO - (V) (D) (G) - 125

Homemade Spaghetti, Zucchini, Parmesan & Basil

MACCHERONCELLI ALLA GENOVESE - (D) (G) - 150

Homemade Maccheroncelli,  
Slow Cooked Lamb, Parmesan & Basil

RAVIOLI RICOTTA E LIMONE - (V) (D) (G) - 120

Homemade Ravioli Filled with  
Ricotta, Lemon & Mint

LINGUINE ASTICE - (G) - 295

Linguine di Gragnano IGP, Canadian Lobster,  
Garlic & Organic Tomato

RISOTTO PEPERONI - (V) (D) - 130

Risotto with Red Bell Peppers & Gorgonzola

Signature Dishes -

Vegetarian (V) - Vegan (VN) - Nuts (N) - Dairy (D) - Pork (P) - Gluten (G)

All prices are inclusive of all applicable service charge and VAT.

# SECONDI

COTOLETTA ALLA MILANESE - (G) (D) - 315

Milanese Cutlet with Rocket Salad  
& Cherry Tomato

CONTROFILETTO WAGYU - 375

Wagyu Striploin, Broccoli, Girolles  
Mushroom & Thyme Jus

AGNELLO E PATATE - (D) - 225

Slow Cooked Lamb, Potato,  
Bell Pepper & Dried Lemon



SEDANO RAPA - (VN) - 180

Roasted Celeriac, Truffle & Vegan Jus

RICCIOLA - (D) - 225

Amberjack, Zucchini, Vinegar & Mint

ROMBO - 285

Turbot, Frisee Salad & Mediterranean 'Guazzetto'

# DA CONDIVIDERE

BRANZINO AL SALE - 590

Seabass Herb Salt Crusted with  
Cauliflower & Asparagus



BISTECCA TOMAHAWK - 1100

Tomahawk Wagyu Steak Served with Sides

# CONTORNI

INSALATA - (VN) - 35

Rocket Salad with Cherry Tomatoes

PATATE AL FORNO - (VN) - 40

Oven Potato with Rosemary

MELANZANE AL FUNGHETTO - (V) - 40

Eggplant with Parmesan and Basil

# PIZZE

MARINARA - (VN) (G) - 85

Tomato Sauce, Garlic, Oregano, Olive Oil

MARGHERITA - (V) (G) - 100

Tomato Sauce, Mozzarella, Basil

NAPOLI - (G) (D) - 105

Tomato Sauce, Capers, Anchovies

PIZZA GOURMET - 180

Premium Signature Pizza by Chef Luigi

DIAVOLA - (G) (D) (P) - 120

Tomato Sauce, Mozzarella, Spicy Pork Salami

PIZZA AL NERO - (D) (G) - 140

Black Charcoal Pizza, Burrata & Iberico Beef Ham

TARTUFO - (G) (D) - 160

Mascarpone, Gorgonzola, Provola,  
Noci & Tartufo Nero

Add Black Truffle per Gram - 10

Add ons:

COPPA - (P) 45

SALAMI - (P) 45

PROSCIUTTO CRUDO - (P) 45

SPECK - (P) 45

TRUFFLE PER GRAM - 10

Signature Dishes - 

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