

## *Specials*

### **Trio Tartare (D) 290**

*Truffle Fassona Beef Tartare, Cardamom Seabass Tartare with Lime and Kaluga Queen Caviar, Bluefin Tuna Tartare with Raspberry Pearls*

### **Astice Canadese e Scampi di Sicilia alla Catalana (S) 395**

*Canadian Lobster and Sicilian Langostine with Heirloom Tomato and Cucumber Salad with Red Onion, Extra Virgin Olive Oil and Red Vinegar*

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### **Spaghetti al Caviale (G) 495**

*Wheat Spaghetti Pasta Senatore Cappelli stirred with Egg Yolk, Infused Butter and Kaluga Queen Caviar*

### **Red Prawns Black Tagliolini (G, D, S) 320**

*Black Ink Tagliolini with Pistachios Pesto Sauce, Prawns Tartare and Raw Mazara Red Prawns*

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### **Branzino al Sale 450**

*Canarian Seabass baked in Sea Salt Crust served with Baked Potatoes, Mixed Green Salad and Vegetables*

### **Tomahawk ai Ferri 1100**

*Grilled Tomahawk Wagyu 9+ Kiwami served with Baked Potatoes, Roasted Mixed Mushrooms and Asparagus*

Ask your Waiter for Allergies

(V) - Vegetarian (D) - Dairy (G) - Gluten (N) - Nuts (S) - Shellfish & Crustaceans  
All prices are inclusive of 7% Municipality Fee, 10% Service Charge & 5% VAT