

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

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

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