

## Degustation Menu

### *Antipasto*

#### **Ostriche Con Granita Al Limone E Menta Fresca**

Oyster served with Lemon Granita and Fresh Mint

*Andreola Dirupo Valdobbiadene Prosecco*



### *Entrée*

#### **Terrina Di Fegato D'oca**

Foie Gras Terrine served with Berry Sauce and Sundried Tomato Crispy Bread

*Banfi Collepino Toscana IGT*



### *Zuppa*

#### **Essenza Di Finocchio, Tortellini Al Merluzzo E Limone**

Fennel Essence served with Home Made Tortellini stuffed with Cod and Lemon



### *Pasta*

#### **Tortelloni Al Formaggio Di Capra**

Homemade Tortelloni stuffed with Goat Cheese and Mint served with Lamb Ragout and Crispy Artichoke

*Bolla Pinot Grigio Delle Venezie IGT, Veneto*



### *Pesce*

#### **Merluzzo, Verdure Grigliate**

Pan Seared Cod Fish served with Grilled Vegetables and Vanilla Tomato Sauce



### *Carne*

#### **Carre D'agnello**

Sous Vide Lamb Rack Crusted with Pistachios served with Roasted Potato Caponata and Jus

*Frescobaldi Castiglioni Chianti DOCG*



### *Dolci*

#### **Torta Di Mele**

Warm Apple Cake served with Walnut and Vanilla Ice Cream

5 – Course Dinner

RM 268 nett per person

With Wine Pairing RM368 nett per person

7 – Course Dinner

RM 328 nett per person

With Wine Pairing RM 428 nett per person

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Signature Dish



Contain Alcohol



Vegetarian



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**Antipasti Freddi**

**Insalata Di Rucola**

Arugula Salad served with Walnuts, Apple and Gorgonzola Sauce

**RM 48**



**Burrata**

Served with Cherry Tomato Confit, Parmesan, Arugula and Balsamic Dressing

**RM 53**



**Petto D’anatra**

Smoked Duck Breast served with Orange Salad, Baby Spinach and Roasted Beetroot

**RM 55**

**Ostriche Con Granita Al Limone E Menta Fresca**

3 pieces of Oyster served with Lemon Granita and Fresh Mint

**RM 60**

**Carpaccio Di Manzo**

Thinly Sliced Beef served with Arugula Leaf, Grilled Porcini, Parmesan and Truffle Oil

**RM 68**

**Terrina Di Fegato D’oca**

Foie Gras Terrine served with Berry Sauce and Sundried Tomato Crispy Bread

**RM 88**

**Antipasti Caldi**

**Cozze Alla Tarantina**

Sautéed Mussels with Garlic, Tomato and Parsley served in White Wine Sauce and Olive Focaccia

**RM 46**

**Fritto Misto Di Pesce**

Frito Misto of Calamari, Prawn and Baby Octopus served with Tartar Sauce

**RM 55**

**Capesante Alla Griglia**

Grilled Scallop served with Mediterranean Vegetable, Vanilla Tomato Sauce and Basil Foam

**RM 58**



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**Zuppa**

**Zuppa Di Funghi**

Mushroom Soup served with Taleggio Bruschetta, Chives and Green Oil  
**RM 42**



**Essenza di Finocchio, Tortellini Al Merluzzo E Limone**

Fennel Essence served with Home Made Tortellini stuffed with Cod and  
Lemon  
**RM 44**






**Cacciucco Alla Livornese**

Seafood Stew of Mussels, Clams, Prawns, Scallops and Seabass  
served with Tomato Basil  
**RM 48**

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**Pizza**

**Margherita Pizza**

Tomato and Mozzarella

**RM 42**



**Pizza Alla Contadina**

Tomato, Mozzarella, Aubergine, Bell Pepper, Zucchini and Onion

**RM 48**



**Pizza Siciliana**

Tomato, Capers, Anchovies, Onion, Garlic and Olive Oil

**RM 50**



**Mascarpone Pizza**

Tomato, Mozzarella, Mascarpone, Spicy Beef Salami and Green Olives

**RM 52**

**Pizza Formaggi**

Mozzarella, Gorgonzola, Parmesan, Taleggio

**RM 60**



**Pizza Ai Frutti Di Mare E Pesto Al Basilico**

Tomato, Mussels, Prawns, Scallops, Baby Octopus and Basil Pesto

**RM 65**

**Parma Pizza**

Tomato. Mozzarella, Sea Salt Aged Beef, Arugula Leaf, Parmesan Shavings and Truffle Oil

**RM 65**

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**Pasta & Risotto**

**Lasagna Vegetariana**  
White Vegetable Lasagna  
**RM55**



**Fettuccini Ai Porcino**  
Creamy Mascarpone Fettuccine served with Porcini Mushroom and Truffle  
**RM 56**



**Risotto Allo Zafferano**  
Saffron Risotto served with Beef Stew  
**RM 60**

**Tortelloni Al Formaggio Di Capra**  
Homemade Tortelloni stuffed with Goat Cheese and Mint served with Lamb Ragout and Crispy Artichoke  
**RM 65**

**Gnocchi Con Cozze E Vongole**  
Gnocchi with Mussels, Clams, Tomato and Basil served in White Wine Sauce  
**RM 65**

**Linguine Agli E Oli Con Gamberi**  
Linguine Aglio Olio with Prawns, Rucola and Cherry Tomatoes  
**RM 65**

**Risotto Al Nero Di Seppia**  
Squid Ink Risotto served with Sautéed Calamari, Garlic Foam and Cherry Tomato Confit  
**RM 68**

**Risotto Ostriche E Ricci Di Mare**  
Oyster and Sea Urchins Risotto  
**RM 78**



**Pappardelle All'Astice**  
Freshly Made Pappardelle with Boston Lobster served in White Wine and Tomato Basil Sauce  
**RM 190**

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**Pesce e Carne**

**Involtino Di Pollo**

Chicken Roulade served with Mashed Potato, Steamed Vegetables and Garlic Jus  
**RM 82**

**Calamari Ripieni**

Baked Stuffed Calamari Sicilian Style served with Vegetarian Cous Cous and Aioli Salsa  
**RM 89**



**Guance Di Manzo**

Braised Beef Cheek with Pumpkin Puree and Roasted Mediterranean Vegetables  
**RM 98**

**Cartoccio Di Crostacei**  
Seafood Cartoccio Sicilian Style  
**RM 98**

**Merluzzo, Verdure Grigliate**

Pan Seared Cod Fish served with Grilled Vegetables and Vanilla Tomato Sauce  
**RM 110**

**Carre D’agnello**

Sous Vide Lamb Rack Crusted with Pistachios served with Roasted Potato Caponata and Jus  
**RM 115**



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**From The Grill**

**Tonno Alla Griglia**

Grilled Tuna Loin with White and Black Sesame Seed served with Peperonata and Lemon Butter Sauce  
**RM 105**



**Costolette D'agnello**

Grilled Lamb Chop served with Creamy Polenta, Marinated Grilled Vegetables and Rosemary Jus  
**RM 110**

**Gamberi In Crosta Di Mandorle**

Oven Roasted Prawns with Almond Crust served with Sicilian Parmigiana  
**RM 120**

**Filetto Di Manzo**

Grilled Black Angus Tenderloin with Parmesan Crust served with Sweet Potato Puree, Green Asparagus, Beans and Beef Jus  
**RM 130**



**Tagliata Di Manzo**

Grilled 220gm sliced Striplion served with Arugula Salad, Cherry Tomatoes and Parmesan Shaving  
**RM 130**

**Astice Alla Griglia**

Grilled Lobster with Garlic Parsley Butter served with Mix Leaves and Orange Mayo  
**RM 360**

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**Dolci**

**Torta Di Mele**

Warm Apple Cake served with Walnut and Vanilla Ice Cream

**RM 33**

**Tiramisu**

Classic Tiramisu

**RM 33**



**Sicilian Cannolo**

Ricotta Cheese, Pistachios, Dried Fruits and Choccolate with Raspberry Sauce

**RM 35**

**Tortino Al Cioccolato**

Chocolate Lava Cake served with Strawberry and Balsamic Ice Cream

**RM 36**

**Piatti Di Formaggi**

Cheese Platter of Parmesan, Gorgonzola, Taleggio and Fontina served with Tomato Bruschetta and Focaccia Bread

**RM 80**

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