

SNACKS

Bread & Butter ^(D,G)	40
Home-made Bread Selection & Chef's Butter	
Arancini alla Parmigiana ^(D,G,E) (2 pcs)	60
Tomato Sauce, Mozzarella, Provolone	
Foie Gras Tart ^(N,D,G) (2 pcs)	80
Apple, Almond, Goat Cheese	
Formaggio	
Cheese Selection From Our Trolley	
-Selection of 3	110
-Selection of 6	190

TERRA & MARE

STARTERS

Oxtail Croquettes ^(D,G,E,RAW) (4 pcs)	100
Wagyu Beef Tartare, Pickle Onion, Smoked Paprika Mayo	
Ramerino in Culo ^(D,G,E)	90
Tuscan Style Polpettone, Smoked Confit Bell Pepper, Pickled Pearl Onion	
Wagyu Striploin Carpaccio ^(D,G,E,RAW)	140
Truffled Egg Yolk, Tuscan Pecorino, Caperberry, Garlic Emulsion, Crispy Bread Stick	
Dario's Beef Tartare ^(G,RAW)	110
Cayenne Pepper, Confit Garlic, Lemon, Dario's Olive Oil, Grilled Sourdough	
Prawn on the Bone ^(CR,E)	155
Sicilian Red Prawn Tartare, Roasted Bone Marrow, Espelette Pepper, Thyme, Confit Garlic Aioli	

TO BEEF OR NOT TO BEEF

MAINS

Grilled Lamb Rack ^{450gr (D,N,G)}	220
Lavander Marinated, Labneh, Pistachio-Mushroom Tartalette	
Corn Fed Organic Baby Chicken ^(D)	175
Slowly Grilled, Sage, Chimichurri, Mushroom & Pepper Sauce	

NOSE TO TAIL

MAINS

Veal Shank "Table Side" ^(D,SUL) 2-4 person	580
Oven Roasted Whole Veal Shank, Smoked Mash Potato, Veal Jus, Organic Green Salad,	
Short Ribs ^{340gr (G,D,SUL)} serves 2 person	280
Slow Braised Wagyu Short Rib, Crispy Shallots, Chives, Smoked Mash Potato, Barbecue Jus	

SELECTION OF THE NIGHT

Gillardeau Oysters N4 ^(6 pcs)	295
Bone Marrow Dressing, Grilled Lemon	
Caviar Oscietra ^{50gr (D,G)}	800
Confit Potato, Crème Fraiche, Blinis	
Truffled Pizzetta Fritta ^(D,G)	145
Charcoal Sourdough, Truffle Paste, Stracciatella, Parmesan, Fresh Black Truffle	
Risotto Al Tartufo Bianco Di Alba ^(D)	620
Wild Mushrooms, Brown Butter, Parmesan Tuile, Fresh White Truffle	
Roast Chicken Cannelloni & Truffle ^(D,G)	280
Truffled Chicken Bechamel, Chicken Jus, Fresh Black Truffle	
Grilled Wagyu Tenderloin ^{250gr (D)}	310
Australian Wagyu MB 8-9, Grilled Over Charcoal	
Wagyu Tenderloin Rossini ^(D)	360
Australian Wagyu MB 8-9, Mash Potato, Pan Fried Foie Gras, Winter Black Truffle, Beef Jus	
Japanese Wagyu ^{160gr & White Truffle (D)}	650
Wagyu Striploin, Alba White Truffle, Grilled Lettuce, Roasted Celeriac Purée	

VEGETARIAN

STARTERS

Charred Zucchini ^(N,S,D,G,SY)	90
Pine Nut, Sesame, Chilli Glaze, Brown Butter	
Grilled Lettuce Salad ^(D,G,E)	100
Baby Gem, Parmesan, Crispy Shallot, Truffle Honey Dressing	
Tomato Tartare ^(G,M,VG)	85
Mustard, Capers, Basil, Schiacciata Bread	
Burrata ^(D,E,N)	115
Shaved Zucchini, Piquillo Pepper, Espelette Oil, Balsamic Vinaigrette, Eggplant Caviar, Toasted Sunflower Seeds	

VEGETARIAN

MAINS

Baked Cauliflower ^(D,G)	120
Pappa al Pomodoro, Spicy Tomato Sauce, Pecorino, Green Oil	
Roasted Celeriac Steak ^(G,D,N,M)	125
Caramelized Celeriac Purée, Pepper Sauce, Chimichurri	

GRILL

Picanha ^{250gr (GF)}	210
Australian Wagyu Rump Steak	
Striploin ^{320gr (GF)}	420
Australian Wagyu Sirloin Steak	
Ribeye ^{420gr/600gr (GF)}	520/720
Australian Wagyu Rib Eye Steak	
Bistecca alla Fiorentina ^(GF)	99
Australian Black Angus Long Fed T-Bone Steak Served With Chunky Chips, Grilled Vegetables And Chimichurri Sauce (Minimum Cut 900Grs) per 100grs	
Tomahawk ^(GF)	135
Australian Wagyu Double Rib Eye On the Bone Served With Chunky Chips, Grilled Vegetables And Chimichurri Sauce (Minimum Cut 1Kg) per 100grs	
Japanese Wagyu Cuts From Saroma "Hokkaido Prefecture"	
Tenderloin ^{150gr (GF)}	540
Japanese Wagyu A5 Fillet Steak	

SIDES

Whipped Smoked Potato ^(D,GF)	45
Truffle & Parmesan Chips ^(D,G)	65
Creamed Spinach ^(D,GF)	60
Truffle Mac & Cheese ^(VG,D,G)	60
Grilled Vegetables ^(VG,GF)	60

SAUCE

Mushroom Sauce ^(D,GF)	30
Pepper Corn Sauce ^(D,GF)	30
Béarnaise ^(D,GF,E)	30
Chimichurri ^(VG,GF)	30

DESSERTS

Crostata ^(D,G,N)	75
Seasonal Fruit, Sable, Almond Cream, Vanilla Ice Cream	
Cow's Milk & White Truffle ^(D,G,E)	120
Yogurt, Milk Ice Cream, Dulce De Leche, Fresh White Truffle	
Pistacchio ^(D,G,E,N)	80
Pistacchio Di Bronte Souffle, Orange Sorbet, Caramelized Pistacchio	
Cioccolato ^(E,N,D,G)	75
Crunchy Cocoa, Guanaja Chocolate Cremoux, Tonka Bean Ice Cream	
Chef's Ice Cream ^(CR,E)	75
Stracciatella, Vanilla Extra Virgin Olive Oil	