

ANTIPASTI

CRISPY FRIED CALAMARI & BABY SHRIMPS Tartar Dip	590
WARM TUNA PIZZAIOLA Tomato Confit, Olives, Capers, Oregano, Chili Oil	590
ROASTED ROCK LOBSTER Chickpea Mousseline, Guanciale	690
FLASH SEARED SEA SCALLOPS Celeriac, Lemon-Caper Grenobloise Sauce	590
BRAISED BABY OCTOPUS Spicy Tomato, Olive, Caper Sauce, Garlic Bruschetta	390
SEPPIE AL NERO Simmered Squid In Their Ink, Creamy Polenta	490
BEETROOT TARTARE (V) Turmeric, Almond, Shallot, Balsamic-Orange Dressing	310
PARMIGIANA (V) Baked Eggplant, Tomato, Mozzarella, Basil	390
CHICKEN LIVER & PORCINI CROSTINI Pecorino	350
BEEF CARPACCIO Venice Harry's Bar Mayo Emulsion	550
MAIALE TONNATO Roast Pork Loin, Tuna Sauce, Pickled Capsicum, Capers	420
BEEF TARTARE Toasted Rustic Bread	520

INSALATE

SPINACH (V) Kale, Porcini, Champignon, Pine-seeds, SD Tomatoes & Basil Dressing Gorgonzola Crostin	350
ENDIVE, RADICCHIO, BRIE (V) Tomato Confit, Pomegranate, Walnuts, Balsamico, EVO	350
BUFALA MOZZARELLA (V) Heirloom Tomatoes, Basil, EVO	450

PIZZA ROMANA

(TYPICAL OVAL SHAPED PIZZA, LONG LEAVENED, HIGHLY DIGESTIBLE)

MARGHERITA (V) Tomato, Mozzarella, Basil	290/390
N'DUJA Tomato, Mozzarella, Spicy Cured Calabrian Sausage	370/470
PROSCIUTTO CRUDO Tomato, Mozzarella, Parma Ham	490/590
DIAVOLA Tomato, Mozzarella, Spicy Salamino	350/450

SOUP

SPICY SEAFOOD BOUILLON (TODAY'S CATCH) Garlic Bruschetta	790
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RISOTTI

NERO Simmered Squid in Their Ink	590
BUSARA Rock Lobster, Aromatic Tomato Essence, White Wine Emulsion	790

PRIMI PIATTI

SPAGHETTI Aragostina & Bottarga Spicy AOP, Rock Lobster, Dry Grey Mullet Roe	790
PACCHERI Seafood Ragout Spicy Tomato Sauce, Olives, Capers, Oregano Aromatic Crumbs	690
ORECCHIETTE (V) Spicy AOP Broccoli Sauce, Aromatic Breadcrumbs	390
TORTELLI (V) Zucca & Ricotta Pumpkin Ravioli, Parmesan, Sage-Butter	350
TONNARELLI Carbonara Egg Yolk & Pecorino Emulsion, Guanciale, Black Pepper	420
BIGOLI Amatriciana Spicy Tomato Sauce, Guanciale, Pecorino, Black Pepper	450
MACCHERONI Braised Lamb Shoulder Gremolata, Roast Jus, Saffron Fondue	490
TAGLIATELLE Hand Chopped Beef Ragout, Aromatic Herbs, Parmesan	590
FILEJA N'DUJA Spicy Cured Calabrian Sausage, Fresh Tomato Sauce, Pecorino	450

SECONDI PIATTI

SALT GRILLED SEA-BASS Topinambur, Olives, Endive, Mediterranean Vinaigrette	890
CRISPY DUCK LEG CONFIT Potato Gnocchi, 4~ Cheese Fondue, Duck & Sherry Glaze	690
SLOW-COOKED BEEF CHEEK IN RED WINE Fluffy Mash Potatoes	890
GRILLED PORK NECK Radicchio, Caramelized Shallots, Citrus-Mustard Sauce	690
ROASTED LAMB CUTLET J.Artichoke, Ratatouille, Aromatic Herb Reduction	1,200
GRILLED BEEF Tournedos Parma Ham, Baby Spinach, Parmesan Soubise, Black Truffle-Roast Jus	1,600

Please notify us of any food allergies or concerns.

We will strive to accommodate your needs, though cross-contamination may be possible. Thank you!

ALL PRICES ARE SUBJECT TO 7% VAT AND 10% SERVICE CHARGE



menu



MONDAY - SUNDAY: 11:30 - 14:30
17:30 - 22:00

