

# SPECIAL MENU OF THE WEEK



ANTIPASTI | STARTERS

KINDLY INFORM US OF ANY DIETARY RESTRICTIONS: GLUTEN-FREE, AND VEGETARIAN OPTIONS ARE AVAILABLE.

#### Minestrone di verdure – 65

Traditional italian classic vegetables soup with legumes and a touch of EVO served with garlic crouston.

# Carpaccio di bresaola – 140

Thinly sliced air-dried beef served with Parmesan shaving, lolorosa green, celery steak in a lemon citrus dressing

# Insalata d'Anatra – 120

Slow-cooked and seared duck breast served over mixed greens with cherry tomatoes, carrots, and celery. Finished with a citrus-blueberry dressing.

# Jamón Ibérico (50g) – 170

Finely sliced aged Spanish ham, served with rocket salad leaves.

#### Beef tartare - 160

Hand chopped Aus tenderloin seasoned with delicate herbs and mustard, served with red onion pickles and crispy baguette.

# PASTE | PASTA

# Mezza Manica Duck Ragu – 125

Short tube pasta tossed in a slow cooked white duck ragu, carrot and onion mirepoix, with a sprinkle of pecorino cheese.

# Linguine Scallop Bottarga – 165

Linguine pasta with scallops on a cappers-lemon butter sauce, finished with a touch of bottarga.

#### Ravioli di Mare al nero - 110

Homemade black ink ravioli filled with fish mousse, tossed in a delicate red pepper paprika bisque.

# SECONDI | MAINS

# Red snapper – 195

Seared red snapper served over saffron-veloutè, with sautèed spinach, confit leek and tender potato.

# Merluzzo alla Veneziana – 195

Pan-seared cod fillet served with chickpea purée, grilled bell peppers, and sweet onion sauce.

# Lamb Chop Scottadito - 280

Pan-seared lamb chop in a buttery white wine rosemary sauce, served white spinach and rosted potatoes.

# Guancia in Umido - 235

Slow-braised beef cheek with roasted chanterelle mushrooms and vegetable mirepoix.

Served over creamy mashed potatoes.

#### [Please allow us 30 mins for preparation] T-Bone Angus Grainfed 200 days (for 2/3 PAX) – 1550

Cooked in the smoky of charcoal served with a mix of roast potato and sautéed vegetables, including a selection of salts and sauces (weight: around 1.1KG)

