



SPECIAL MENU OF THE WEEK



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

ANTIPASTI | STARTERS

Carciofi e capesante – 190

Seared scallop served with sauteed string beans and artichoke cream sauce

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.

Mushrooms and foie pate – 175

Mushrooms pate with pieces of seared foie whipped on top of toasted milk bread finished with a red wine reduction and hazelnuts crumbles.

Pizza al tonno – 105

Crispy white pizza base topped with mozzarella, tuna confit leek and onion, finished with grated lemon zest.

PASTE | PASTA

Penne Duck Ragu – 125

Penne pasta tossed in a slow cooked white duck ragu, carrot and onion mirepoix with Pecorino cheese.

Ravioli di mare e granchio – 135

Homemade ravioli filled with a delicate fish mousse, tossed in a spicy crab cream sauce cherry and garlic.

Cannelloni ricotta e spinaci – 95

Tender pasta tubes filled with a velvety ricotta and spinach blend, baked under a blanket of creamy beschamel finished with golden Grana Padano served on tomato sauce.

SECONDI | MAINS

Merluzzo alla puttanesca – 185

Codfish baked in a puttanesca sauce with olives, cherry tomatoes, baked beans and herbs.

Duo di Mare - 210

Pan seared red snapper and squid, quick poached in a creamy and juicy lobster pepper bisque with green pear and red pickles onions.

Iberico maiale - 290

Slow-cooked Iberico Pork cooked over charcoal, served with chickpeas caponata, salsa rossa and roast potato.

Duck & Pancetta - 220

A refined pair of duck breast and pork belly, served with roasted romaine, mashed potatoes in a rich Caesar butter sauce.

Guancia in Umido – 235

Slow-braised beef cheek with vegetable mirepoix and its own red wine jus Served over creamy mashed potatoes.

Australian Wagyu Striploin MB5 - 150k/100gr

Pan-seared Australian Wagyu striploin served with mix of roast potato and vegetables (weight: around 500gr)