

A N T I P A S T I

- Spanner Crab with Confit Tomato and Basil Oil 28
- Burrata with Avocado and Salmon Roe 26
- Summer Salad with Truffle Dressing and Walnuts 24
- Tuna Tartare with Smoked Caviar 26
- Hokkaido Scallops with Chanterelles and Kurobuta Pork Lonza 29
- Grilled Octopus with Peppers and Eggplant 28
- Parma Ham with Figs and Saba 26
- Corn Soup with Truffle and Porcini Mushrooms 24
- Foie Gras Parfait with Morello Cherries and Brioche 28

P A S T A & R I S O T T O

- Spaghetti with Crab, Aglio Olio and Paprika 35
- Tagliolini with Smoked Cod and Amalfi Lemon 35
- Squid Ink Tonnarelli with Hokkaido Scallops and Sea Urchin Sauce 38
- Tagliatelle with Stracciatella Cheese and Basil Pesto 30
- Parmigiano & Polenta Tortelli with Prosciutto Consommé 32
- Pappardelle with Wagyu Beef Stracotto and Hazelnuts 32
- Risotto with Porcini Mushrooms, Robiola Cheese and Truffle 38

M A I N S

- Poached Seabass with Oysters and Tarragon Veloute 38
- Black Cod with Caramelized Celeriac & Lemon Capers 45
- Turbot with Quinoa and Cioppino Sauce 52
- Rabbit & Foie Gras with Parma Ham and Cauliflower 45
- Smoked Duck Breast with Heirloom Carrots and Pomegranate Sauce 48
- Wagyu Beef Cheek with Butternut, Young Chard and Red Wine 48
- Bone Marrow Crusted Angus Beef Tenderloin with Marsala Jus 38