



## APPETIZER

HOUSE MADE RICOTTA	\$ 25
Served with lemon jam, kaluga caviar	
FRIED KING OYSTER MUSHROOM ✓	\$ 18
With English peas and green onions	
PORCINI MUSHROOM ARANCINI ✓	\$ 20
Served with Pecorino Romano Fondue	
BRANDY SAUTÉED SHRIMP	\$ 22
Over fresh white corn cream	
BREAD	\$ 9

## FIRST COURSE

TAGLIOLINI WITH LEMON SAUCE	\$ 28
Kaluga caviar and gold leaf	
TAGLIOLINI WITH TOMATO SAUCE ✓	\$ 18
Fresh tomato slow-cooked with basil, garlic and thyme	
PAPPA AL POMODORO TORTELLI ✓	\$ 25
Parmigiano Reggiano basil cream and fresh ricotta	

✓ Vegetarian  
 Vegan

## MAIN COURSES

FILET MIGNON ROLL	\$ 45
Stuffed with prosciutto di Parma, Parmigiano Reggiano, caramelized onion and wine sauce	
SEA BASS	\$ 42
Zucchini and basil velouté and saffron sauce	
CAULIFLOWER STEAK 	\$ 25
Italian capers, olives, cherry tomato	

## SIDE DISH

SCALLOPED POTATO ✓	\$ 9
Rosemary, garlic and caramelized onions	
GREEN SEASONAL FINDS 	\$ 15
Salad with Balsamic Vinaigrette	
SAUTÉED MUSHROOMS 	\$ 9

## DESSERT

STRAWBERRY SEMIFREDDO	\$ 15
Strawberry sauce and short bread cookies	
CHOCOLATE MILLEFOGLIE	\$ 15
Hazelnut and almond praline	

THE À LA CARTE MENU IS CONCEIVED TO IMMERSE INTO THE MOST AUTHENTIC DINING EXPERIENCE: GUESTS ARE THEREFORE REQUIRED TO CHOOSE AT LEAST TWO DISHES.

IF YOU HAVE ANY FOOD ALLERGIES AND/OR INTOLERANCES, PLEASE ASK OUR STAFF, WHO WILL PROVIDE YOU WITH APPROPRIATE INFORMATION ON OUR FOOD AND BEVERAGES.