

ANTIPASTI E ZUPPE – APPETIZER & SOUPS

Panzanella Alla Siciliana 🌱🥜	590
Organic tomato salad, almond cream, pine nuts, balsamic red onion	
Green Asparagus Salad 🌱🌿	580
Arugula, pomelo, pistachio, lemon dressing	
Fried Eggplant 🌱🥕🌱	550
Brown lentil, watercress, hazelnut	
Arancini	980
Beef Ragù, caciocavallo cheese, spicy tomato sauce	
"Khunta Farm" Beef Tartare	990
Black truffle, burrata cream, mizuna leaves, toasted buckwheat	
Burrata Campana 🐟	750
Oranges textures, "Crescione", white anchovies, white balsamic vinegar	
Seafood & Shellfish Soup 🌱🐟🐠	850
Shellfish broth, scallops, mussels, sea bass, tiger prawns, baby squids, fregola sarda, crispy garlic bruschetta	
Roasted Cauliflower Soup 🌱	600
Pesto sauce, toasted hazelnut, basil seeds, crispy garlic	

SELEZIONE DI SALUMI E FORMAGGI – COLD CUTS & CHEESE

Selection Of Traditional Italian Cold Cuts 🐷🌱	1,600
Pistachio Mortadella D.O.P., prosciutto di parma 18 months, salame nostrano, coppa piacentina, guanciale di cinto senese	
Italian Prime Cheese Selection 🌱🥚	1,500
Parmigiano reggiano 24 months aged, gorgonzola d.o.p., scamorza "affumicata", pecorino romano, taleggio 100 days D.O.P	








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PASTE CASARECCIE – HOMEMADE PASTA

	Small	Large
Garganelli   	700	950
Tuna tartare, bottarga di mugine, taggiasca olives, caperberry, parsley		
Beef Agnolotti  	700	950
Braised beef shank, spinach, parmesan cheese, butter, black truffle		
Gnocchi Ai Funghi Selvatici   	650	900
Wild mushrooms, parmigiano reggiano 24 months		
Pappardelle Bolognese 	650	900
Beef ragout, tomato sauce, parmigiano reggiano 24 months		



PASTA SECCA – DRIED PASTA

Linguine Alle Vongole  	700	950
Clams, "Bottarga" red mullet roe, garlic, white wine		
Spaghetti Allo Scoglio 	730	980
Shellfish broth, mussels, tiger prawns, scallops, cherry tomato confit, lemon zest		
Spaghetti All' Amatriciana 	650	900
Crispy guanciale di cinta senese, tomato sauce, pecorino Romano cheese		
Rigatoni Alla Carbonara 	650	900
Egg yolk, crispy guanciale di cinta senese, pecorino romano cheese, black pepper		

RISOTTI

Risotto Al Tartufo  	1,400
"Acquerello" rice, ceps mushrooms, parmigiano reggiano 24 months, shaved black truffle	
Risotto Al Branzino    	980
Sea bass risotto, saffron, lemon, chervil	

BISCOTTI FOCACCIA

Focaccia Mascarpone 	950	1,200
Mascarpone and mozzarella cheese, truffle oil, fresh chives		
Focaccia Al Prosciutto Di Parma 	1,050	1,300
Parma ham, mascarpone and mozzarella cheese, truffle oil, roquette leaves		



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BISCOTTI'S PIZZA

Bianca 	850
Brie cheese, champignon mushrooms, speck ham, shaved black truffle	
Diavola 	850
Spicy salami, taggiasche olives, mozzarella fior di latte	
Boscaiola 	850
Italian sausage, wild mushrooms, provolone cheese	
Burrata Cheese and Parma Ham 	950
Roquette leaves, shaved parmesan	
Margherita 	750
Tomato coulis, buffalo mozzarella cheese, basil leaves	

SECONDI DI CARNE & PESCE – FISH & MEAT

Chilean Snow Fish 	1,650
Roasted chilean snow fish, stuffed cabbage, guanciale, "mugnaia" sauce, black garlic emulsion	
Pan Fried Sea Bass  	1,100
Spelt, mussels, clams, artichoke, prawns bisque	
12 Hours Slow-Cooked A5 Wagyu Beef Cheeks 	1,300
"Acquarello" saffron risotto, gremolata, barolo sauce	
Organic Chicken Breast "Red Label"	1,200
Slow cooked organic chicken breast from klong phai farm, black truffle, sauteed spinach, brown butter, lemon and sage chicken sauce	
New Zealand Lamb "Lumina"  	1,800
Grilles lamb chops, braised onion, hazelnut and lamb, seared artichokes, plum and lamb jus	
Rack Of Veal "A La Milanese" To share (500g)	4,200
Served with roquette leaves, tomato confit, lemon and shaved parmesan	
Usa Wagyu Beef Striploin (250g) 	4,600
Served with truffle and asparagus salad, mashed potato, truffle jus	



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DESSERT

Signature Amalfi Lemon 🍋	420
Ivory white chocolate mousse, confit Amalfi lemons, limoncello sorbet	
Biscotti Tiramisu 🍪 🍷	450
Amaretto almond liquor, savoiardi biscuits, mascarpone, espresso, cacao powder	
Millefoglie al Caramello	320
Dulce caramel millefeuilles, fresh berries, raspberry-rose sorbet	
Pistachio and Peach “Caprese” Cake 🍪	310
Like a tart with candied pistachio and white peach sorbet	
Mandarin Cannolo 🍪	300
Orange ricotta, mandarin compote, hazelnut ice cream, yoghurt ice cream	

ICE CREAM

Gelati per scoop	160
Cappuccino, hazelnut, chocolate, salted caramel, pistachio, vanilla, amaretto (A), yoghurt	

SORBET

Sorbetti per scoop	160
Limoncello (A), raspberry, pear, apricot, peach, lychee, lemon	



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