

WHITE ASPARAGUS TASTING MENU

AMUSE-BOUCHE

ASPARAGI BIANCHI E CULATELLO

white asparagus • Culatello ham • cheese fondue • Italian leaves
Pinot Grigio DOC, Veneto, Bottega, 2022

TAGLIATELLE ASPARAGI BIANCHI E CAPESANTE

fresh tagliatelle • white asparagus • scallops • parmesan • pancetta
Chianti Classico DOCG, Tuscany, Badia a Coltibuono, 2021

SGROPPINO

lemon sorbet • prosecco

FILETTO DI MANZO

M4 Australian tenderloin • white asparagus • vegetables • plums veal jus
or

GAMBERONE REALE

Carabineros prawns • white asparagus • Carnaroli rice
Toscana IGT, Tuscany, Badia a Coltibuono, 2018

PICCOLA PASTICCERIA

petit four

TIRAMISU AL PISTACCHIO

tiramisu • pistachio cream
Riesling Grand Cru, Alsace, Gustave Lorentz, 2018

\$1,288 per person

Signature Club member \$1,088 per person

Wine pairing \$528

APPETISER

SALUMI MISTI

Italian artisan cold cut • cherry mozzarella • roasted Datterini tomatoes
12-year aged balsamico
\$268

LA BURRATA

Apulia burrata cheese • D.O.P. Culatello ham • Datterini tomatoes
\$288

CARPACCIO DI PESCE SPADA AFFUMICATO

smoked swordfish loin • pomegranate seeds • Taggiasche olives
Datterini tomatoes • Amalfi lemon dressing
\$288

CRUDO DI GAMBERI ROSSI E CAVIALE (S)

Mazara Del Vallo red prawns • gherkins •
raspberries • Amalfi lemon dressing • Beluga Siberian caviar
\$388

INSALATA D'ARAGOSTA ALLA CATALANA (S)

Boston lobster • Datterini tomatoes • saffron potatoes • lobster emulsion
\$388

TARTARE DI FASSONA

beef tartare • mustard seeds • shallots • gherkins • red chilli
fennel • pine nuts • egg yolk • rocket
\$308

HANDMADE PASTA

RAVIOLI PAGLIA E FIENO ALL'ERBETTE E LIMONE (V)

spinach and red egg yolk ravioli • ricotta
24-month D.O.P. parmesan • pine nuts • lemon sage sauce
\$268

FETTUCCHINE WAGYU RAGU E FUNGI SPUGNOLA

fettuccine • 24-hour slow-cooked Australian Wagyu beef
morel mushrooms • San Marzano tomato sauce
\$298

TAGLIATELLE AL GRANCHIO E NDUJA

tagliatelle • Alaskan crab meat
San Marzano & Datterini tomato • Calabrian Nduja
\$368

TAGLIERINI AL NERO DI ASPARAGI E GAMBERI ROSSI

black ink taglierini • Mazara Del Vallo red prawns • bisque
Datterini tomatoes • Peruvian asparagus • urban herbs
\$448

GNOCCHETTI DI ZUCCA AI FRUTTI DI MARE

pumpkin & potato gnocchetti • clams • mussels • salmon • sea bass
calamari • San Marzano tomato • courgette flowers
\$448

TORTELLI MULTICOLORE ALL'ARAGOSTA (S)

tortelli • blue Boston lobster • Osietra caviar • ricotta
24-month D.O.P. Parmigiano Reggiano • lobster bisque
\$488

SEAFOOD

MERLUZZO CHAMPAGNE E FUNGHI SPUGNA

pan-baked black cod • Champagne & morel mushrooms sauce
Swiss chard • green asparagus • carrots
\$428

ZUPPA DI COZZE

seafood stew • octopus • sea whelks • prawns • calamari
San Marzano & Datterini tomatoes • Pinot Grigio
\$448

SOGLIOLA AL FORNO (S)

Dover sole • Lillput capers • Taggiasche olives
garlic spinach • grilled vegetables • butter lemon sauce
\$748

MEAT

OSSOBUCO

Italian veal shank • bone marrow • saffron Acquarello Camaroli rice
San Marzano tomato sauce
\$448

COSTATA DI AGNELLO AL FORNO (S)

Australian lamb rack • celeriac puree • artichokes
baby broccoletti • multi-coloured carrots • roasted fennel • Porto sauce
\$468

BISTECCA DI MAIALE

grilled 250 grams Iberico pork chop
\$428

CONTROFILETTO DI MANZO

grilled 250 grams M4 Australian Wagyu sirloin
\$528

COSTATA DI MANZO

grilled 300 grams U.S. Holstein ribeye
\$598

LA CARIMA (S)

grilled 1.2 kg M6 Italian Wagyu T-Bone
\$1,548

SOUP

IL MINISTRONE GENOVESE (V)

Genovese minestrone soup • basil pesto
\$168

ZUPPA CREMOSA AL GRANCHO (S)

Alaskan crab creamy soup • crab ravioli
\$198

SIDE DISH

INSALATA MISTA (V)

Italian mixed leaves • D.O.P. Parmigiano Reggiano cheese • Datterini tomatoes
\$98

INSALATA DI FINOCCHI RUCOLA E POMODORINI (V)

Italian wild rocket • fennel • Datterini tomatoes
\$98

PATATE SABBIOSE ALLE ERBE (V)

baby potatoes • breadcrumbs
\$98

SPINACI ALL'AGLIO CROCCANTE (V)

Italian wild spinach • crispy garlic
\$98

PIZZA

LA LUGANIGA

black truffle base mozzarella cheese • Luganiga sausage
wild mushrooms • scamorza cheese • rocket
\$298

CULATELLO

San Marzano tomato & mozzarella base • D.O.P. Culatello Parma ham
24-month D.O.P. Parmigiano Reggiano cheese • Datterini tomatoes
\$328

PESCATORA AL NERO DI SEPIE

squid ink base • clams • mussels • calamari • prawns • smoked salmon
San Marzano & Datterini tomatoes
\$368

SALMONE AFFUMICATO E CAVIALE

Genovese focaccia style base • Osietra caviar • salmon roe • smoked salmon
stracchino cheese • 24-month D.O.P. Parmigiano Reggiano cheese
\$398