

## EMILIA ROMAGNA TASTING MENU

### AMUSE-BOUCHE

#### CULATELLO

culatello ham • parmesan cheese • leaves salad • aged balsamic  
L'Ariosa Vermentino di Sardegna DOC 2021/  
grappa infused, Trentino, Marzadro, Pino Mugo

#### RISOTTO

carnaroli rice • D.O.P parmesan • Parma ham • aged balsamic vinegar pearl  
Bianco Falerno del Massico DOC, Campania, Villa Matilde, 2021/  
grappa barrique, Piemonte, Quaglia, Barolo

#### TORTELLI

Homemade tortelli • Parma ham • ricotta • parmesan • pistachios • green peas cream  
Giorgio Odero Oltrepo' Pavese DOC, Lombardia, Frecciarossa, 2011/  
grappa barrique, Veneto, Castagner, Riserva Ciliegio 18 Mesi

#### TARTA ALLE NOCI

frangipan pecan tart • toffee sauce • hazelnuts gelato  
grappa barrique, Friuli, Tosolini, Triple Cask

#### PICCOLA PASTICCERIA

petit four

\$888 per person

Signature Club member \$788 per person

wine or grappa pairing \$528



## APPETISER

### SFORMATO (S) (V)

double-baked soufflé • fontina • parmesan • summer truffle  
\$208

### SPINACI (V)

spinach salad • goat cheese • pumpkin chips • aged balsamic  
\$188

### BURRATA (S)

Apulia burrata cheese • D.O.P. Culatello ham • Datterini tomatoes  
\$268

### OSTRICHE

baked oyster • spinach • besciamella sauce • aromatic breadcrumbs  
\$288

### GRANCHIO

Alaskan king crab • saffron mayonnaise • frisse • fennel • salumi powder  
\$368

### ARAGOSTA (S)

Boston lobster • Datterini tomatoes • saffron potatoes • lobster emulsion  
\$368

### VITELLO

Italian veal loin • truffle & tuna mayonnaise • capers • frisse • black truffle  
\$288



## HANDMADE PASTA

### RAVIOLI (V)

ravioli • ricotta • parmesan • spinach • rocket • Swiss chard  
lemon zest • pine nuts • sage & butter sauce  
\$228

### AGNOLOTTI (S)

duck agnolotti • Parma ham • porcini • black truffle sauce  
\$268

### FETTUCCHINE

fettuccine • slow-cooked lamb ragu • San Marzano tomato sauce • thyme  
\$248

### MILLEFOGLIE

Fabio's grandmother recipe • Neapolitan beef ragu • mozzarella • parmesan  
besciamelle • Italian tomato sauce  
\$268

### TAGLIOLINI (S)

tagliolini • Alaskan crab meat • Calabrian Nduja salami  
San Marzano & Datterini tomato  
\$348

### CAVATELLI

cavatelli • Boston lobster • shrimps • clams • mussels • calamari  
zucchini • San Marzano tomato sauce  
\$398



## SEAFOOD

### MERLUZZO

pan-baked black cod • asparagus • kale • new potatoes  
carrots • Madeira wine & girolles mushrooms sauce  
\$428

### PESCE

grilled swordfish loin • king prawn • octopus • frisse & rocket salad • saffron aioli  
\$398

### BRANZINO

800grams Mediterranean seabass • clams • mussels  
Chardonnay wine sauce • Datterini & San Marzano tomatoes  
\$788

## MEAT

### FILETTO (S)

smoked & pan-roasted 220 grams M4 Wagyu tenderloin  
new potatoes • root vegetables • veal jus  
\$548

### OSSOBUCO

Italian veal shank • saffron carnaroli rice • San Marzano tomato sauce  
\$428

### AGNELLO

Australian lamb rack • pistachio crust • celeriac puree  
crispy polenta • seasonal vegetables • Porto sauce  
\$448

### MAIALE

grilled 250 grams Iberico pork chop • Sicilian caponata • potato gratin • Marsala sauce  
\$398

### COSTATA

grilled 300 grams U.S. Holstein ribeye • seasonal vegetables • veal jus  
\$588

### TAGLIATA

grilled 220 grams A5 Miyazaki Wagyu sirloin • rocket salad • parmesan  
\$598

### BRONTOSAURO

grappa flamed 1.4 kg M4 Australian Wagyu tomahawk • mushrooms  
spinach • potato gartin • Porto Sauce  
\$1,988



## SOUP

### MINISTRONE (V)

Genovese minestrone soup • basil pesto  
\$168

### CROSTACEI

Blue lobster & Alaskan crab creamy soup • crab ravioli  
\$198

## SIDE DISH

### INSALATA (V)

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

### RUCOLA (V)

Italian wild rocket • fennel • Datterini tomatoes  
\$98

### POTATE (V)

roasted new potatoes • black truffle sauce  
\$98

### SPINACI (V)

Italian wild spinach • crispy garlic  
\$98

### FUNGHI (V)

wild mushrooms • thyme  
\$98



## AUTHENTIC NEAPOLITAN PIZZA

Our pizza dough is crafted from the finest Italian “00” flour, pure natural spring water, a pinch of sea salt and wild yeast.

Through a meticulous 24-hour natural proofing process, these simple yet exceptional ingredients transform into a light, airy crust that perfectly balances delicate crispness with a satisfying chew.

This time-honored craftsmanship captures the true essence of Neapolitan tradition in every bite.

We honor Italy's rich culinary heritage by sourcing only the finest artisan ingredients from across its regions.

## PIZZA

### BUFALINA (V)

San Marzano tomato base • 24-month D.O.P. Parmigiano Reggiano cheese  
cherry mozzarella cheese • basil

\$248

### CAMPAGNOLA (V)

pesto & mozzarella base • grilled vegetables • artichokes

\$268

### LA BURRATA (S)

charcoal Margherita base • Parma ham • burrata cheese • rocket • Datterini tomatoes

\$328

### NAPOLETANA

Margherita base • anchovy • olives • capers • garlic chips

\$228

### CALABRESE

Margherita base • N'duja spicy salami • stracciatella cheese  
red bell peppers • Datterini tomatoes

\$268

### LA LUGANIGA

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

\$288



## DOLCE

|                                                                                                        |       |                                                                                                  |       |
|--------------------------------------------------------------------------------------------------------|-------|--------------------------------------------------------------------------------------------------|-------|
| <b>SEMIFREDDO (S)</b><br>half-frozen pistachio mousse<br>croccante biscuit • raspberry sauce           | \$118 | <b>CAPRESE AL CIOCCOLATO</b><br>chocolate & almond cake<br>toffee sauce • hazelnut ice cream     | \$118 |
| <b>TIRAMISU (S)</b><br>signature tiramisu • mascarpone cheese<br>Kimbo coffee • finger bisquit • cacao | \$118 | <b>TORTA AL FORMAGGIO</b><br>eggless cheese cake<br>strawberry compote • vanilla cream           | \$118 |
| <b>TARTA DI LIMONI</b><br>Amalfi lemon meringue tart<br>caramelised hazelnut • lemon sorbet            | \$118 | <b>AFFOGATO</b><br>vanilla ice-cream • cacao<br>warm chocolate • Kimbo coffee                    | \$118 |
| <b>PIZZA FRANGIPANE</b><br>apple crumble pizza • Marsala ice cream                                     | \$168 | <b>COPPA GELATO</b><br>pistachio & hazelnut & chocolate<br>ice-cream • macaron • chocolate sauce | \$148 |

## DESSERT WINE

|                                |       |
|--------------------------------|-------|
| <b>BOTTEGA MOSCATO NV</b>      | \$550 |
| <b>BOTTEGA PINK MOSCATO NV</b> | \$620 |
| <b>MOSCATO D'ASTI</b>          | \$650 |

## DIGESTIF

|                     |      |
|---------------------|------|
| <b>AMARETTO</b>     | \$75 |
| <b>AVERNA AMARO</b> | \$75 |
| <b>FRANGELICO</b>   | \$75 |
| <b>LIMONCINO</b>    | \$88 |

