SPEZIA

SFIZI

CAVIAR BUMP 20
Sturia Oscietra Caviar

OLIVES 11
Aleppo chilli, fennel seed, garlic

PICKLED VEGETABLES 13
Caraway, celery seed

PANE SOFFIATO 16
Aniseed, oregano

GRISSINI 10
Earl grey, tomato powder, whipped butter

DATES 19
Smoked paprika, gorgonzola, honey, balsamic

FRIED TRIPE 17
Tasmanian mountain pepper, rosemary, aioli

OYSTERS (1/2 DOZ / 1 DOZ) 36/72
Tamarind, parsley oil

ANTIPASTI

EGGPLANT 28
Five spice, stracciatella, soy crumble, basil

CRUDO 32
Green szechuan pepper, lemon, fingerlime

BEEF TARTARE 34
Wattleseed, porcini, burnt onion, buckwheat

BONE MARROW 27
Togarashi, breadcrumb, cocktail onion, chives

GRILLED OCTOPUS 39
Calabrian chilli, nduja, capsicum, samphire, cucumber

BURRATA 29
Sumac, cumin, cinnamon, cime di rapa, almond

SALUMI

SALUMI MISTI DI SUA MAESTÀ 28
Choice of 5
Capocollo / pancetta / wild fennel salame / coppa di testa

WAGYU BRESAOLA 23

CULATTA VILLANI (18 MONTHS) 21

PRIMI

RAVIOLI DEL PLIN 39
Dukkah, asparagus, pecorino, egg yolk

SAFFRON RISOTTO 43
Carnaroli, genovese ragù, parmigiano, burnt spring onion

ZUCCHINI SEDANINI 36
Smoked chilli, lemon, ricotta salata

DUCK RAGU CASERECCE 41
Long pepper, white wine, sage, olives

PRAWN SPAGHETTI CHITARRA 48
Star anise, chilli oil, crab bisque

SPAGHETTI CHITARRA, OSCIETRA CAVIAR 85
Cinnamon, anchovies, butter

SECONDI

MARKET FISH 52
Turmeric, polenta, tomato, mussel

SPATCHCOCK ALLA DIAVOLA 48
Mexican blend, grilled lemon

FROM THE GRILL

PRAWNS 65
Soy, lemon, capers

LAMB SADDLE 67
Salmoriglio

SCOTCH FILLET 300G 72

TENDERLOIN 180G 68

RIB EYE 600G 150

MAYURA, RIB EYE MP ..... MP

CONDIMENTI

Salsa verde / red wine jus / mustard sauce

CONTORNI

FRESH SALAD 18

FENNEL & RADICCHIO SALAD 18
Green pepper, orange, sunflower seed

CHARRED ARTICHOKE 18
Ras el hanout, parsley

GRILLED BROCCOLINI 18
Za'atar, pecorino

ROASTED TOMATO 18
Ginger, balsamic

ROASTED POTATO 18
All spice, garlic

MASHED POTATO 18
Nutmeg, white pepper, clove

DOLCE

TIRAMISU 20
Tonka bean, marsala, mascarpone, coffee

PANNA COTTA 19
Vanilla bean, lemon leaf, grapefruit, spumante

FRANGIPANE TART 21
Sansho pepper, rhubarb, fresh cream

TRIO OF GELATI 18
Selection of fruit, nut and milk