



PLATEAU DI MARE
for two

oysters mignonette
mazzancolle prawns
tuna tartare
truffle hamachi
octopus salad
lobster catalan

95

(2) (4) (6) (9) (10) (11) (12) (14) (*) ®

crudi

TUNA 'SUSCI' carrot, chive, shiitake, preserved truffle (4) (12)	22
YELLOWTAIL ginger oil, chili oil, pickled red onion (4) (12) ®	25
MAZARA RED PRAWN CARPACCIO kumquat, szechuan pepper, lemon oil (2) (*)	28
OYSTERS MIGNONETTE champagne vinegar, shallot, black pepper (2) (12)	5 each
JAPANESE A5 WAGYU 'IN SMOKE' puff pastry, tarragon reduction, himalayan salt (1) (3) (7) (12)	38

antipasti

FRICASSEÉ OF TRUFFLED MUSHROOM creamy polenta (1) (7) (12)	21
FARMER'S MARKET SALAD seasonal vegetables, pomegranate vinaigrette (7) (10) (12)	19
CAESAR SALAD parmigiano-reggiano, crouton, soft egg (1) (3) (4) (7)	20
MAZZANCOLLE PRAWN COCKTAIL tomato, horseradish, lemon (2) (4) (9) (10) (12) (*)	32
CHARRED OCTOPUS artichoke, marble potato, guazzetto, celery, scallion vinaigrette (4) (9) (12) (*)	26

SPAGHETTI SCARPETTA tomato, basil, parmigiano (1) (3) (7) (13)	22
MAZARA RED PRAWN TONNARELLI golden tomato, pistachio, bottarga, basil (1) (2) (3) (7) (8) (9) (12) (13) (*)	36
CAPPELLACCI CACIO E PEPE charred leek, brown butter, sage (1) (3) (7) (13)	25
SHORT RIB & BONE MARROW AGNOLOTTI parmigiano, parsley, fresh horseradish (1) (3) (7) (9) (12) (13)	30
LOBSTER TAGLIATELLE NERO DI SEPPIA squid ink, spicy basil breadcrumb (1) (2) (3) (9) (12) (13)	41

all pastas are handmade in house / gluten-free pasta available upon request.

The fish intended to be eaten raw or practically raw has undergone preventative reclamation. treatment in compliance with the requirements of EC regulation 853/2004, annex III, section VIII, chapter 3, letter D, point 3.

IN CASE OF ALLERGIES OR INTOLERANCES YOU ARE KINDLY REQUESTED TO INFORM OUR STAFF.

ALLERGENS:	(1)	gluten	(5)	peanut	(9)	celery	(13)	lupin
	(2)	crustacean	(6)	soy	(10)	mustard	(14)	mollusk
	(3)	egg	(7)	dairy	(11)	sesame	(*)	frozen product
	(4)	fish	(8)	nuts	(12)	sulfites	®	use of blast chiller for quickly cooling down

secondi

ROASTED CHICKEN zucchini, herbed spätzle (1) (3) (7) (9) (12)	35	BRAISED OX CHEEK carrot, celery, zucchini, farro risotto (1) (7) (9) (12)	40
CATCH OF THE DAY served with seasonal sides (4)	43	SEABASS salmoriglio, capers (4)	38

tagli americani

*Premium USA Black Angus from Creekstone Farms, KS
Served with roasted potatoes and your choice of salse.*

NY STRIP 300g (7)	PASTRAMI RIB-EYE 300g, grain mustard, caraway (7) (10)	PORTERHOUSE 950g, bone-in (7)	TOMAHAWK <i>for two</i> 1100g, bone-in (7)
52	70	110	130

salse <i>3 each, 6 for all</i>	BEARNAISE (6) (7) (9) (12)	PEPPERCORN (4) (6) (10) (12)	SIGNATURE STEAK SAUCE (3) (7) (12)
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contorni

ROASTED MUSHROOM	12	POTATO PURÉE	10
SAUTÉED CHICORY	9	FRENCH FRIES (1) (3) (12)	9
CREAMY SPINACH (7) (12)	9	ROASTED POTATOES	10