



TRAVELLING THROUGH EDIBLE ART

antipasti




Say cheese... our cheese selection served with
homemade jam, honey and toasted bread 690



Imported Burrata DOP from Andria (fresh creamy mozzarella)
IGP Culatello ham 36 months aged
250gr/ 1590
500gr/ 1790

Anchovies served with green sauce, sourdough bread and butter 350

Selection of DOP and IGP Italian cold cuts 990



Fassona beef carpaccio, extra virgin olive oil and lemon 590
Additional black truffle 790

Grilled Italian sausage with rocket salad and tomatoes 450

Seared foie gras, red fruit sauce and brioche bread 590



Sawasdee crab... jumbo lump crab meat, avocado ice cream,
pickled red onion, lemon oil 890



Red sea bream carpaccio, Taggiasca olives, capers and orange 620

Mediterranean mussels sautéed in white wine sauce 690



Portobello mushroom salad, honey vinaigrette and fresh mint 490



Fresh buffalo mozzarella DOP Caprese salad, tomatoes, basil 590

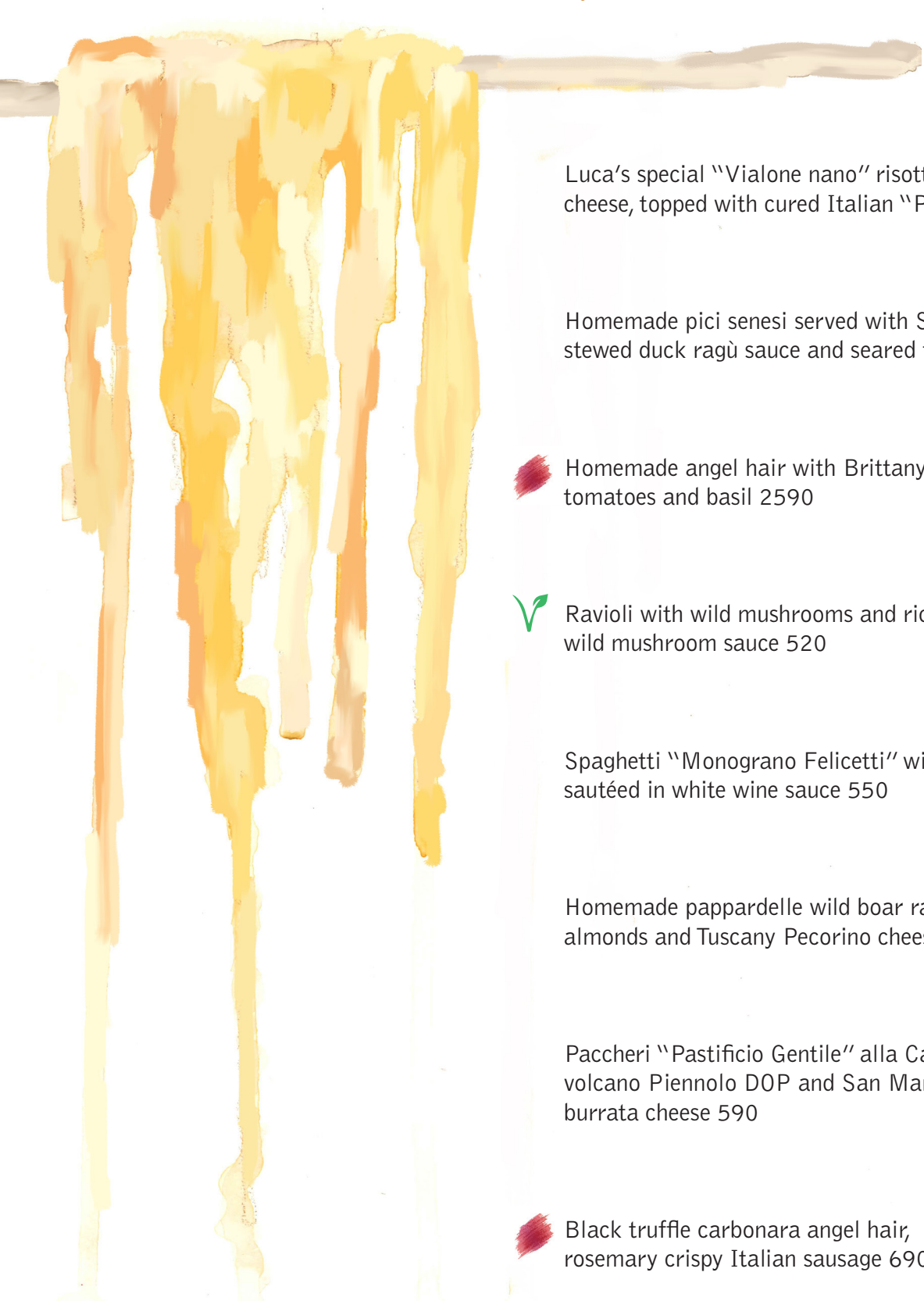
**DOP is short for Denominazione di Origine Protetta (literally "Protected Designation of Origin").

* IGP (Indicazione Geografica Protetta) or the "Protected Geographical Indication"

All prices are subject to 10% service charge and Government tax



primi piatti



Luca's special "Vialone nano" risotto with black truffle and cheese, topped with cured Italian "Pancetta Arrotondata" 630

Homemade pici senesi served with Sangiovese wine, stewed duck ragù sauce and seared foie gras 690



Homemade angel hair with Brittany blue lobster, cherry tomatoes and basil 2590



Ravioli with wild mushrooms and ricotta cheese in wild mushroom sauce 520

Spaghetti "Monograno Felicetti" with clams sautéed in white wine sauce 550

Homemade pappardelle wild boar ragù, almonds and Tuscany Pecorino cheese 540

Paccheri "Pastificio Gentile" alla Caprese with Vesuvian volcano Piennolo DOP and San Marzano DOP tomatoes, burrata cheese 590



Black truffle carbonara angel hair, rosemary crispy Italian sausage 690



Mushrooms Shitake soup 350



Soup of the day 290



secondi

Australian Wagyu flank steak served in "Tagliata" style 890



Australian Wagyu rib-eye marble 5 100gr/ 540

Australian Wagyu "Tomahawk" marble 5
grilled in Fiorentina style 100gr/ 520

Pork cheeks slow cooked, smoked potatoes,
grilled spring onion and cherry sauce 790

Baby lamb shoulder from Pais Basque,
yogurt and roasted eggplant 1590

Duck breast and seared foie gras, black truffle,
turnip greens and Cointreau sauce 1290

Seared Hokkaido sea scallops, Jerusalem artichoke puree,
roasted almonds and herbs vinaigrette 990



Chilean seabass, clams and chive sauce,
Italian sea asparagus vegetables 1390

Cod fish fillet in olive oil poaching, "Romanesco" broccoli,
Taggiasca olives, potato cream 750

Pre-order only

Australian Wagyu beef marble 5 grilled whole
tomahawk rack from 5 to 6 kg.
1 kg/ 4900