

TRAVELLING THROUGH EDIBLE ART

antipasti

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

Foie gras, red fruit sauce and brioche bread 590

Selection of **DOP and * IGP Italian cold cuts 990



Japanese red sea bream tartare, red Kampot pepper, green apple and celery extract 790

Charcoal grilled Ayutthaya prawn served with its egg's spicy emulsion sauce (1 piece) 790

Fassona beef carpaccio, extra virgin olive oil and lemon 590

Grilled Italian sausage with rocket salad and tomatoes 450



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



Portobello mushroom salad, honey vinaigrette and fresh mint 490



Baby spinach salad, walnuts, pecorino cheese and aged balsamic vinegar 390



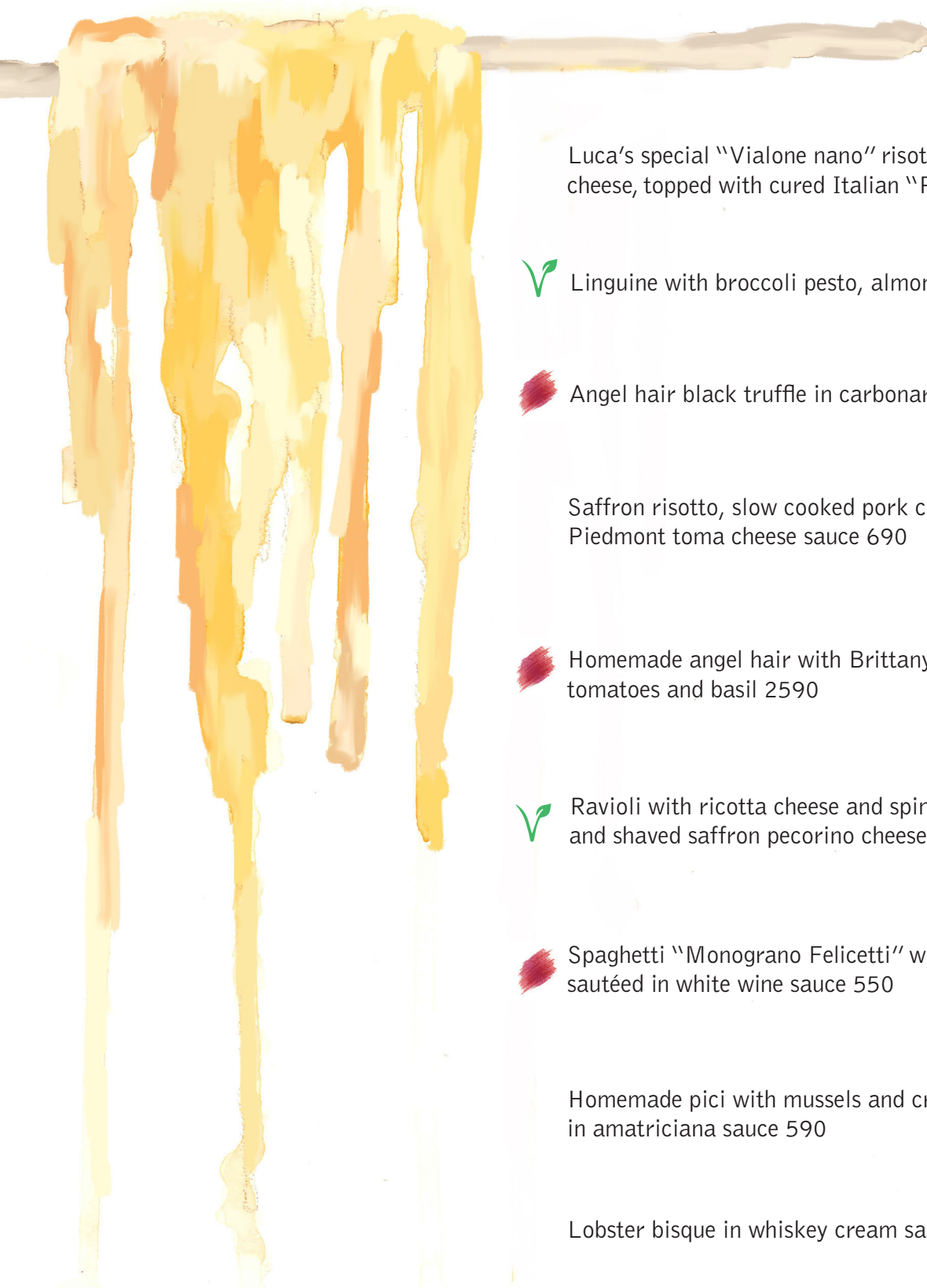
Goat cheese and pickled rainbow beets salad and orange hazelnut vinaigrette 490

**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 sauce and cheese, topped with cured Italian "Pancetta Arrotondata" 650



Linguine with broccoli pesto, almonds and sourdough crumble 490



Angel hair black truffle in carbonara sauce 790

Saffron risotto, slow cooked pork cheek and Piedmont toma cheese sauce 690



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



Ravioli with ricotta cheese and spinach, butter sage sauce and shaved saffron pecorino cheese 520



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

Homemade pici with mussels and crispy pork cheek "guanciale" in amatriciana sauce 590

Lobster bisque in whiskey cream sauce 490



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



Slow cooked Fassona beef cheek, celery roots,
pesto powder, red fruits 1190

New Zealand roasted Baby lamb rack,
sautéed baby spinach, potatoes and mint sauce 1290

Grilled pork neck, sautéed artichoke,
apple purée and its sauce 790

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



Chilean seabass in Sicily sauce, Taggiasca olives and capers 1390

Seared Japanese red sea bream, cannellini beans
in spicy bouillabaisse 1050

Grilled wild turbot, Martini sauce, baby spinach
sautéed with raisin and pine nuts 790