

EXECUTIVE SET LUNCH

TWO COURSE 38
THREE COURSE 48

{ PRIMI PIATTI }

ZUPPA cream of mushroom soup, shitake & shimeji, crème fraîche, black truffle
PANZANELLA grilled focaccia, burrata, blue dwarf kale, pistachio vinaigrette
BARBABIETOLE marinated baby beets, whipped goat cheese, avocado purée
POLIPO slow-cooked octopus, chorizo, romesco sauce, preserved lemon

available as a first or second course...

RAVIOLI heirloom pumpkin, brown butter, sage, pecorino
PAPPARDELLE braised oxtail ragu, red wine, cherry tomato, parmigiano
RISOTTO roasted wild mushrooms, asiago cheese, black truffle

{ SECONDO PIATTO }

includes one side dish below...

BISTECCA 200g, angus sirloin, 30-days dry aged
BRANZINO line-caught mediterranean sea bass, grilled lemon, chermoula
POLLO brick-pressed free-range chicken, natural jus
CAPESANTE pan-seared scallops, saffron celeriac purée, roasted shimeji mushrooms

FRITTE steak fries, herbs, sea salt
BAGNA CAUDA cauliflower, romanesco, anchovy, chili flake
BROCCOLINI baby broccoli, calabrian chili, parmesan
INSALATA mixed leafy greens, white balsamic vinaigrette

{ DOLCE }

TIRAMISU espresso, mascarpone, lady finger biscotti
PANNA COTTA vanilla custard, berry & pistachio crumb
GELATO *one scoop, choice of:*
hazelnut, vanilla bean, chocolate, rum raisin, strawberry basil

A LA CARTE

{ ANTIPASTI }

SALUMI prosciutto, morcón ibérico, spicy coppa, bresaola · 25 / 38
OSTRICHE freshly-shucked tsarskaya french oysters, prosecco mignonette · 5 each
CARNE wagyu steak tartare, anchovies, fried capers, quail egg yolk · 26
RUCOLA arugula, poached pear, prosciutto, stracciatella, lemon vinaigrette · 24
BURRATA 300g, hand-formed young mozzarella, field greens, balsamic drizzle · 40
*add pachino tomatoes · 9

{ PASTA }

FETTUCCINE smoked pimentón pasta, blue swimmer crab, roasted peppers, lemon butter · 26
RISOTTO roasted wild mushrooms, asiago cheese, black truffle · 30
BUCATINI jumbo prawns, spicy tomato passata arrabiata · 32

{ ALLA GRIGLIA }

*F1 karoge washu bred wagyu & tajima bloodline, thick cut in the traditional tuscan manner
420+ days grain-fed, marble score 6 from australia*

COSTATA 1.1 kg bone-in ribeye · 188
FIORENTINA 1.1 kg T-bone · 188
TENDERLOIN 200g, 420+ days grain-fed, MB6, australia · 65
BONE-IN SIRLOIN 500g, 420+ days grain-fed, MB6, australia · 90
STRIPLOIN 150g, A4 grade japanese wagyu · 90
RIB-EYE 300g, grass fed, charolais beef, 50-day dry-aged, france · 68
MAIALE 300g, bone-in berkshire pork chop, apple compote, suffolk, u.k. · 42
AGNELLO 400g, thomas farms pasture-fed lamb rack, rosemary mustarda, australia · 60
POLLO 300g, brick-pressed free-range chicken, natural jus · 38
BRANZINO 600g, line-caught mediterranean sea bass, grilled lemon, chermoula · 45

{ CONTORNI }

SPINACI creamed spinach, crispy shallots · 13
CAROTE baby carrots, spiced yogurt, hazelnut · 14
ASPARAGI char-grilled asparagus, salsa bernese · 16
FUNGHI wild field mushrooms, thyme butter · 13