

# Antipasti

## Burrata

*Gazpacho, Rucola Sorbet, Caviar Oil, Prosciutto di Parma*  
\$35 Half | \$60 Whole

## Il Giardino dello Chef

*Seasonal Roots Vegetables, Asparagus, Mushrooms, Seasonal Dressing*  
\$28

## Capesante

*Pan Roasted Hokkaido Scallops, Pumpkin Purée, Beef Bone Marrow, Lentils*  
\$35

## Carpaccio di Manzo

*Black Truffle, Wild Rucola Salad, 40 Months Aged Parmigiano Reggiano*  
\$36

## Fegato d'Anatra

*Foie Gras in 3 ways (Pan Roasted - Crème Brûlée - Terrine)*  
*Homemade Panettone, Balsamic Strawberry, Pistachio*  
\$42

# Zuppe

## Zuppa del Giorno

*Chef daily soup*  
\$16

## Zuppa di Astice

*Lobster Bisque, Pan Roasted Lobster, Cauliflower Foam*  
\$26

# Pasta & Risotto

## **Trofie al Pesto Genovese**

*Homemade Trofie Pasta, Basil Pesto Sauce, Ratte Potato, Haricot Beans*  
\$26

## **Spaghetti Cacio e Pepe**

*Homemade Spaghetti, NZ Scampi, Yuzu Pepper, Sicilian Lemon, Cacio Cavallo Cheese*  
\$29

## **Linguine Aglio Olio ai Ricci di Mare**

*Linguine Pasta, Hokaido Sea Urchin, Sardinian Bottarga, Yuzu Zest*  
\$38

## **Spaghetti Primograno “Caviale e Vongole”**

*Spaghetti Pasta, Baeri Caviar, Hamaguri Clam, Asari Clam*  
\$39

## **Tagliatelle alla Bolognese**

*Homemade Tagliatelle, Kagoshima Wagyu Beef Ragout, Black Truffle, Parmigiano Reggiano*  
\$30

## **Risotto alla Carbonara**

*Italian Rice, Poached Egg, Carbonara Foam, White Asparagus, Black Truffle*  
\$32

## Secondi

### *Seafood*

#### **Branzino**

*Pan Fried Italian Sea bass  
Celeriac Purée, Pink Grape Fruit, Snow Peas*  
\$38

#### **Pesce Nero**

*Grilled Japanese Medai Fish  
Garlic Sauce 'Agliata', Sea Asparagus, Taggiasche Olives*  
\$42

#### **Merluzzo**

*Slow Cooked Black Cod Fillet  
Cod Fish Tripe, Squid ink Sauce, White Polenta, Zucchini Flower*  
\$46

### *Meat*

#### **Maiale**

*Slow Cooked Mangalica Pork Belly in Barolo Red Wine  
Roasted Mangalica Pork Collar Medallion  
Pomelo, Savoy Cabbage, Green Apple Purée, Beetroots*  
\$40

#### **Agnello**

*Roasted NZ Lamb Rack and Shoulder  
Balsamic & Mint Lamb Sauce, Tomato Confit, Eggplant & Ricotta Cheese*  
\$46

#### **Tagliata di Manzo**

*Black Angus Tenderloin 'Tagliata' OR Omi Wagyu A5 Tenderloin  
Rucola Salad, Lemon Gel, Balsamic Reduction*

**Black Angus \$46 | Wagyu A5 \$72**  
**Add \$30 for Foie Gras**

# Cheese

## **I Formaggi | Italian Cheese Selection**

*3 Choices \$19 | 6 Choices \$36*

Gorgonzola Dolce DOP (Soft Blue, Cow's Milk)  
Taleggio Lago Maggiore (Semi Soft, Cow's Milk)  
Cacioricotta (Hard, Sheep's Milk)  
Capra Alto Piemonte (Semi Hard, Goat's Milk)  
Trifuin al Tartufo (Semi Hard, Cow's + Goat's Milk)  
Parmigiano Reggiano 40 Months Aged (Hard, Cow's Milk)

# Dolci

## **Mojito in Dessert**

*Lime Panna Cotta, Mint Jelly, Dark Rum Granita*  
\$14

## **Semifreddo di Crema Catalana**

*Citrus Coulis, Orange, Grapefruit, Pomelo, Passion Fruit*  
\$14

## **Il Tiramisu**

*Mascarpone Cream, Coffee Savoialdi, Cocoa Powder*  
\$16

## **Gianduja Chocolate Fondant**

*Forest Berries, Madagascar Vanilla Gelato*  
\$18

## **Homemade Gelato & Sorbets**

\$12

# Degustation Menu

## Amuse Bouche



### Carpaccio di Manzo

*Black Truffle, Wild Rocket Salad, 40 Months Aged Parmigiano Reggiano*



### Chef's Daily Appetizer



### Linguine Aglio Olio ai Ricci di Mare

*Linguine Pasta, Hokkaido Sea Urchin, Sardinia Bottarga, Yuzu Zest*



### Filetto di Manzo 'Rossini'

*Omi Wagyu A5 Tenderloin, Pan Fried Foie Gras, Black Truffle, Shogoin Kabura Purée*



### Gianduja Chocolate Fondant

*Forest Berries, Madagascar Vanilla Gelato*



### Caffè o Tè

*Selections of Coffee or Tea*

\$148

# Classic Menu

## Amuse Bouche



## Fegato d'Anatra

*Pan Fried Foie Gras, Homemade Panettone, Balsamic Strawberry, Pistachio*



## Spaghetti Cacio e Pepe

*Homemade Spaghetti, NZ Scampi, Yuzu Pepper, Sicilian Lemon, Cacio Cavallo Cheese*



## Merluzzo

*Slow Cooked Black Cod Fillet  
Cod Fish Tripe, Squid ink Sauce, White Polenta, Zucchini Flower*

OR

## Duo di Maiale

*Mangalica Pork in 2 Ways, Collar & Belly, Green Apple Purée, Savoy Cabbage,  
Pomelo, Beetroots*



## Semifreddo di Crema Catalana

*Citrus Coulis, Orange, Grapefruit, Pomelo, Passion Fruit, Grappa Essence*



## Caffè o Tè

*Selections of Coffee or Tea*

\$118

+ 1 Glass of House Pour White Wine

+ 1 Glass of House Pour Red Wine

\$138

*All prices are subjected to service charge and prevailing government taxes*