

PASTA DIY

Vongole e Moscardini

Clams & baby squid in white wine
(Linguine or Paccheri)

390

** Add fresh clams (70) /
calamari (90) / crab meat (120)*

Tagliatelle Bolognese 🍷

with 24-hours slow cooked Wagyu beef
shoulder & Parmigiano Reggiano

640

** Add more Wagyu beef (240)*

Burrata Ravioli

served with Ricotta,
Parmigiano Reggiano,
lemon zest & butter sauce

450

** Add Raviolo 1 pc (90) /
fresh burrata from Puglia (240) /
Italian summer black truffle 1 gram (110)*

"Allo Scoglio"

served with prawn, calamari,
tomato sauce & Italian basil
(Linguine, Spaghetti or Rigatoni)

590

** Add fresh clams (70) /
calamari (90) / crab meat (120)*

Tortelloni 4 formaggi 🍷

filled with artisanal Italian cheese in
24-months aged Parmigiano
Reggiano fondue

390

** Add Tortellone 1 pc (60) /
Italian summer black truffle 1 gram (110)*

Fresh duck's egg Ravioli & black truffle

filled with roasted beetroot,
goat cheese

390

** Add Italian summer black truffle 1 gram (110)*

Fresh duck's egg Tagliolini 🍷

served with Parmigiano Reggiano &
artisanal butter sauce

• **Italian summer black truffle**
(with 3 grams of truffle) 620

** Add Italian summer black truffle 1 gram (110)*

