

PASTA DIY

Vongole e Moscardini

Clams & baby squid in white wine

(Linguine or Paccheri)

340

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

Tagliatelle Bolognese

with 24-hours slow cooked

Wagyu beef shoulder

& Parmigiano Reggiano

590

** Add wagyu beef (190)*

Burrata Ravioli

served with Ricotta,
Parmigiano Reggiano,
lemon zest & butter sauce
420

** Add fresh burrata from Puglia (190) /
Italian winter black truffle 1 g (290) /
Raviolo 1 pc (70)*

"Allo scoglio"

served with prawns, calamari,
tomato sauce & Italian basil

(Linguine, Spaghetti or Rigatoni)

490

** Add fresh clams (70) /
calamari (90) / crab meat (120) /
replace prawn with Canadian lobster (990)*

Tortelloni 4 formaggi

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

340

** Add Italian winter black truffle 1 g (290) /
Tortellone 1 pc (60)*

Foie gras & chicken liver Tortelloni

served with port wine sauce

500

** Add wild mushrooms (90) /
pan-seared foie gras slice 1 pc (190) /
Italian winter black truffle 1 g (290)*

Fresh duck's egg Ravioli & black truffle

filled with roasted beetroot, goat cheese
340

** Add Italian winter black truffle 290 / 1 g*

Italian winter black truffle

served with fresh duck's egg tagliolini,

Parmigiano Reggiano &

artisanal butter sauce

(with 2 g of truffle)

690

** Add Italian winter black truffle 290 / 1 g*

