

Antipasti



KING CRAB
MAYONNAISE ••
85 €

WAGYU BEEF CECINA •• 80 g	35 €
MARINATED BELL PEPPERS ••••	14 €
STRACCIATELLA, BASIL OIL ••	18 €
MARINATED ARTICHOKE •••••	15 €
SMOKED ANCHOVIES ••	18 €
36 MONTHS OLD PARMESAN, 12 YEARS OLD MODENA BALSAMIC •	17 €
CULATELLO DI ZIBELLO DOP •• 80 g	15 €
 MINI LOBSTER ROLLS QUATUOR	42 €

CAVIAR
MAISON CASPARIAN
30 G 140 €
50 G 210 €
125 G 450 €

Starters

DOP BUFFALO MOZZARELLA BRAID •• 250 g 28 € 500 g 52 €	CARLTON BEACH CAESAR SALAD •• CHICKEN - FR 35 € LOBSTER 72 € KING CRAB 88 €
TOMATO SALAD ••••• 28 €	TUNA CARPACCIO •• 30 €
OTORO RED TUNA CARPACCIO •• 105 €	VITELLO TONNATO • 28 €
PROVENÇAL ARTICHOKE CARPACCIO •••• 22 €	VONGOLE & NDUJA • 20 €
NIÇOISE SALAD FOR TWO •• 60 €	GAMBERO ROSSO CARPACCIO ••• 45 €
	WATERMELON, FETA, MINT SALAD •• 19 €

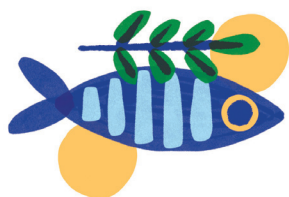


LINGUINE
WITH LOBSTER
TO SHARE
150 €

LINGUINE,GAMBERO ROSSO DI MARZA	52 €
TROFIE AL PESTO,PISTACHIO, STRACCIATELLA	28 €
ORECCHIETTE AL POMODORO •••	25 €

Main courses

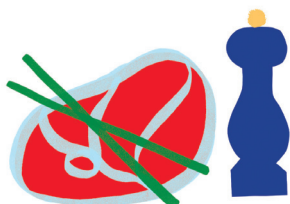
Sea



Whole grilled fishes
(depending on the market)

SEA BASS (500 grs) •••	80 €
SEA BREAM (500 grs) •••	80 €
SOLE (500 grs) •••	95 €
ROCK LOBSTER •••	32 €/100 g
KING PRAWNS •••	23 €/100 g
GRILLED OCTOPUS •	42 €
TUNA TAGLIATA ••	35 €

Farm



BLACK ANGUS RIB STEAK •• 350 g - Argentina	68 €
VEAL CHOP MILANESE STYLE 350 g - FR	50 €
GRILLED BABY CHICKEN •• 350 g - FR	35 €
BLACK ANGUS PRIME RIB •• 1.2 kg - USA	220 €

Sides



CAPONATA ••••	10 €
ARUGULA SALAD WITH PARMESAN •	10 €
FRENCH FRIES ••	10 €
MASHED POTATOES ••	10 €
MASHED POTATOES WITH TRUFFLE ••	22 €
SEASONAL VEGETABLES •••••	10 €

Extra

FRESH TRUFFLE 5 g	12 €
CAVIAR 10 g	30 €

CHOICE OF SAUCES •

Olive oil, salsa verde, harissa, Béarnaise, meat juice, butter sauce
Butter sauce and caviar (+30 €)

