Set Lunch

Appetizer

Warm Carpaccio
fassone veal, celery root & mustard mayonnaise
(add 680 mop for italian white truffle)

or

Red Prawn
sardinian fregola & basil

or

Roasted Octopus
roman artichokes, citrus dressing

Pasta

Agnolotti
aromatic cheese, iberico pork neck

or

Tagliatelle
homemade tagliatelle, porcini mushrooms & matsutake
(add mop 680 for italian white truffle)

or

Lobster Tagliolini
brittany blue lobster & bottarga
(add mop280)

780 per person – 2 courses
880 per person – 3 courses
980 per person – 4 courses

all prices are in mop and subject to a 10% service charge

Set Lunch

Main

Bollito Misto
wagyu beef tongue, poularde de bresse, veal cheek, salsa verde
(add mop680 for italian white truffle)

or

Branzino
japanese eggplant, clam & fennel jus

or

Milanese
gold crust veal chop, datterino tomato & ratte potato
(add mop380)

Dessert

Montebianco
chestnut gelato, marron glacé & rum
(add mop680 for italian white truffle)

or

Strawberry Melba
crystalized almond, chantilly cream & clear jelly

or

8 ½ Cheese Selection
(add mop180)

coffee or tea served with our sweets carosello

2-glass wine pairing 380 per person
3-glass wine pairing 480 per person
4-glass wine pairing 580 per person

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Traditional Menu

Tuna Tartare
basil emulsion, oscietra caviar
2022 gorghi tondi, rajàh

Hokkaido Scallop
autumn vegetables & smoked potatoes
2020 villa bucci, verdicchio del castelli di jesi riserva

Homemade Fettuccine
lamb ragout, polenta & parmesan cream
2022 enrico togni-rebaioli, 8½ riserva

or

Cavatelli
shellfish ragout, sea urchin
2016 vadopivec

Sardinian Sea Bass
japanese eggplant, clam & fennel jus
2023 gaja, rossj-bass

or

Beef Cheek
cotechino, whipped parsnip & port wine sauce
2019 château latour, pauillac de latour

Tiramisù
chef's signature, served with classic "affogato"
2010 donnafugata, ben ryé passito di pantelleria

coffee or tea served with our sweets carosello

2,680 per person
1,180 per person with "origine" wine pairing

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Appetizers

Tuna Tartare 680
basil emulsion, oscietra caviar

Marinated Langoustine 780
hokkaido sea urchin, imperial oscietra, amalfi citrus scent

Confit Abalone Carpaccio 680
sweet pepper & semi-dried tomato, oscietra caviar

Fresh Homemade & Artisanal Pasta

Homemade Tagliolini 1,280
alps butter, parmigiano & italian white truffle

Cavatelli 680
shellfish ragout, sea urchin

Chitarra Spaghetti 780
sicilian red prawn, datterino tomato, citrus

Main Course

Brittany Blue Lobster 980
spiced lobster sauce, beetroot, japanese turnip

Fassone 1,580
"milanese" style, aromatic cheese fondue, italian white truffle

Mayura Short Rib & Tenderloin 980
whipped ratte potato, madeira & plum sauce

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Dessert

Tiramisù 280
chef's signature, served with classic "affogato"

Chocolate Grand Cru 280
guanaja fondant, caribe bruleé & p125 gelato

Pear Soufflé (20 mins) 280
compote, salted caramel gelato

Strawberry Melba 280
vanilla chantilly, crystalized almond

Montebianco 680
chestnut gelato, marron glacé, rum & italian white truffle

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