



Appetizers

“Macelleria Oberto” Fassone Tartare	388
marinated spinach, aromatic consommé, 8 ½ selection caviar	
In House Salted Cod	428
confit onion with oregano, Noto’s almond milk, 8 ½ selection caviar	
“Vitello Tonnato”	488
confit veal tenderloin, tuna belly sauce, capers berry	
Confit Tayouran Egg	588
cauliflower in different textures, Melanosporum black truffle	

Pasta

Burrata Cheese Ravioli	268
black olive, eggplant sauce, cherry tomato, basil	
Homemade Fettuccine	428
Sicilian red prawns, coral emulsion, Mediterranean herbs	
Artisanal Spaghetti “Pastificio Gentile”	428
Norwegian live king crab, Amalfi lemon, basil	
Homemade Tagliolini	558
24 months “Parmigiano Reggiano”, butter, Melanosporum black truffle	
“Riserva San Massimo” Carnaroli Risotto	588
buffalo robiola, aromatic butter, Melanosporum black truffle	

All prices in MOP are subject to 10% service charge