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