



Insalate SALADS

INSALATA DI PRIMAVERA CON GAMBERI E SALSA DI VANIGLIA

550

Grilled prawns, romaine lettuce, radicchio, arugula, sundried tomatoes, vanilla dressing

INSALATA DI CARCIOFI, MELANZANE POMODORI E FORMAGGIO DI CAPRA

420

Smoked eggplant, marinated artichokes and tomato salad

INSALATA CAPRESE

390

Heirloom tomato, buffalo mozzarella and basil pesto

 Milk
  Egg
  Crustaceans
  Tree Nuts
  Fish
  Gluten Free
  Spicy
  Alcohol
  Pork
  Locally Sourced
  Vegetarian
  Vegan

Please inquire with service team if you have any dietary restrictions, allergies or special considerations.
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Antipasti APPETISER

CARPACCIO DI MANZO 520

Sliced beef tenderloin, radicchio, arugula, Grana Padano

FRITTO MISTO 640

Fried tiger prawn, fish, squid, zucchini, carrot, arugula salad, Calabrian chilli aioli

BURRATA E PROSCIUTTO 550

Burrata cheese, Parma ham, heirloom tomato salad, extra virgin olive oil, pine nuts, Casa Mia black pepper

VITELLO TONNATO 520

Veal, anchovies, caperberries, frisee, tuna sauce

**Served tableside*

CALAMARO ALLA GRIGLIA 450

Grilled banana squid, spicy Nduja, sundried tomatoes, lemon, rocket

SALSICCIA E ARUGULA 520

Grilled sausage, arugula salad, crispy bread, sundried tomatoes, Grana Padano, balsamic dressing

           
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Zuppa SOUP

MINISTRONE DI VERDURE

350

Organic vegetables soup, fresh basil

FREGOLA IN BRODO DI PESCE

680

Seashell broth, cod fillet, prawns, clams, squid, fregola, parsley

           
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Pasta

PASTAS (GLUTEN FREE PASTA ON REQUEST)

GNOCCHI PESTO 	460
Homemade gnocchi, pesto sauce, Grana Padano	
TAGLIATELLE BOLOGNESE 	620
Homemade tagliatelle, wagyu ragout, Parmigiano	
LINGUINE VONGOLE 	550
Linguini, clams, white wine, pepperoncino	
SPAGHETTI AGLIO, OLIO E PEPERONCINO 	450
Spaghetti, garlic, extra virgin olive oil, chilli, Parmigiano, parsley	
CAPELLI D'ANGELO AI FRUTTI DI MARE 	690
Rock lobster tails, clams, prawn, garlic, sundried tomatoes, white wine	
PENNE ARRABBIATA 	450
Penne, tomato sauce, chilli, fresh basil, garlic	
LASAGNA EMILLIANA 	590
Homemade layered pasta bake, wagyu Bolognese ragout, Grana Padano, bechamel sauce	
TORTELLINI E SPINACI 	490
Homemade ravioli, spinach ricotta, truffle cream sauce, sage butter	
RAVIOLI DI MARE 	650
Seafood ravioli, prawn, clams, squid, white wine, garlic, basil	

           

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Pizza

PIZZA (GLUTEN FREE PIZZA ON REQUEST)

QUATTRO FORMAGGI  **550**

Gorgonzola, mozzarella, smoked cheese, Grana Padano

BRESAOLA  **520**

Beef bresaola, rocket, Grana Padano, tomato sauce, mozzarella

BIANCA  **990**

Mozzarella, sauteed mushrooms, fresh truffle, truffle ricotta, parsley

DOUBLE PEPPERONI  **550**

Italian pepperoni, mozzarella, tomato sauce

CAPRICCIOSA  **550**

Ham, black olives, artichokes, tomato sauce, mozzarella, wild mushrooms

GAMBERI E ZUCCHINE  **590**

Mozzarella, tomato sauce, tiger prawn, chilli, dill, ricotta cheese, garlic, lime

NAPOLETANA  **530**

White anchovy, mozzarella, tomato sauce, capers, black olive, parsley

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Risotti RICE

RISOTTO CON ASPARAGI E FOIE GRAS

720

Cannellini risotto, foie gras, creamy asparagus, burrata

RISOTTO AL NERO DI SEPPIE CON CAPESANTE

950

Squid ink risotto, scallops, sweet pea, Parma ham, stracciatella cheese

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Pesce & Carne

MAIN COURSE

MERLUZZO ALL'ACQUA PAZZA 1,320

Stewed cod fillet, saffron-tomato broth, squid, prawns, clams

FILETO DI SPIGOLA CON PUREA 950 DI POMODORI SECCHI E MELANZANE, PINOLI E PESTO AL BASILICO

Roasted seabass on sundried tomatoes, eggplant puree, pine kernels, basil pesto

POLLO ARROSTO CON 850 CREMA AL TIMO E LIMONE

Grilled corn-fed baby chicken, lemon-thyme cream sauce, root vegetables, Italian spices

BRACIOLA DI MAIALE 890

Kurobuta pork chop, Sicilian caponata, shallot confit

FILETTO ROSSINI 1,690

Grilled Black Angus tenderloin, foie gras raviolo, sauteed spinach, red wine jus

COSTOLETTA D'AGNELLO ARROSTO 1,350 AL ROSMARINO

Rosemary-scented lamb chops, artichokes, potato fregola stew, lamb jus

           
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Vegano VEGAN

INSALATA MISTA  	250
Baby cos, arugula, heirloom tomato, balsamic dressing	
ZUPPA DI POMODORO   	290
Heirloom tomato, fresh basil, onion, olive oil	
GNOCCHI AGLIO E OLIO  	420
Homemade gnocchi, garlic, olive oil, chilli, mushrooms, parsley	
PIEMONTESE PISTACHIO CARRAGEENAN  	310
Panna cotta, mixed berries compote, raspberry sorbet	

           

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Contorni SIDE DISHES

RUCOLA CON GRANA E LIMONE **190**

Fresh rucola, Grana Padano, sundried tomatoes, balsamic reduction, lemon dressing

ASPARAGI BURRO E PARMIGIANO **220**

Sauteed green asparagus, Grana Padano

SPINACI CON UVETTA E PINOLI **190**

Creamy spinach with mozzarella, Grana Padano, pine nuts

PUREA DI PATATE **190**

Mashed potatoes, Grana Padano, homemade butter

POLENTA AL PARMIGIANO **190** **SCOTTATA SULLA GRIGLIA**

Baked polenta, parsley, Grana Padano



Dolci DESSERT

MASCARPONE AL LIMONE 310

Lemon mascarpone, citrus mint jelly, pistachio coconut caprese

TORTINO AL CIOCCOLATO 360

Warm single origin chocolate 64% tortino, vanilla ice cream

STRUDEL DI PERE CON SALSA ALLE 320

CASTAGNE E FOGLIE DI MELE

Pear strudel, chestnut cream, apple chips

TIRAMISU DELLA CASA 360

Espresso, Kahlua, Savoyard biscuit, mascarpone cream

           
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