




## 'ANTIPASTI E INSALATE' - APPETIZERS AND SALADS

<b>Italian Cheese Selection</b> 	890
Jam, Honey, Dried Fruits	
<b>Tuna Tartare</b> <b>GF</b>	590
Avocado, Tomato, Citrus Confit Cream	
<b>Beef Carpaccio</b> <b>GF</b>	620
Rosemary Oil, Rocket Leaves, Parmesan, Shaved Champignons	
<b>Sea Scallops</b> <b>GF</b> 	820
Cream of Buffalo Mozzarella, Confit Cherry Tomato, Olives Pate	
<b>Fried Calamari</b>	500
Lemon, Spicy Garlic Dijon Mustard Dip	
<b>Organic Salad</b> <b>V GF</b>	370
Ten-Year-Old Balsamic Vinegar	
<b>Rocket Salad</b> <b>V GF</b>	550
Artichoke, Sun-Dried and Cherry Tomatoes, Taggiasche Olives, Parmesan	
<b>Soft Shell Crab Salad</b>	560
Green Leaves, Potato, Fennel & Herb Dressing	
<b>Burrata Salad</b> <b>V</b>	590
Baked Tomatoes, Grilled Ciabatta Bread, Basil Dressing	
<b>Selection of Italian Cold Cuts</b> 	990/1550

## FOCACCIA AND PIZZA GOURMET

<b>'Margherita'</b> <b>V</b>	430
Tomato Coulis, Buffalo Mozzarella, Basil	
<b>'Diavola'</b>	550
Spicy Salami, Taggiasche Olives, Mozzarella	
<b>'Boscaiola'</b>	600
Italian Sausage, Wild Mushrooms, Provolone	
<b>'Gamberi e Rucola'</b>	630
Prawns, Rocket Leaves, Shaved Pecorino Cheese	
<b>Focaccia Mushroom</b>	780
Wild Mushroom Porcini, Cooked Ham, Truffle Oil	
<b>Focaccia Parma Ham</b>	790
Rocket leaves, Parma Ham	
<b>'Bianca'</b>	790
Brie Cheese, Chiodini Mushrooms, Speck Ham, Shaved Black Truffle	
<b>'Burrata and Parma Ham'</b>	850
Rocket Leaves, Shaved Parmesan	

# biscotti

## BISCOTTI'S ALL TIME CLASSICS

<b>Biscotti's Signature Focaccia Mascarpone</b> <b>V</b> 	650
Truffle Oil	
<b>Eggplant Parmigiana</b> <b>V</b>	400
Mozzarella, Tomato Coulis, Basil	
<b>Risotto Black Truffle</b> <b>V GF</b> 	1160/1290
Porcini Mushrooms, Grana Padano 16 Months	
<b>Spaghetti Rock Lobster</b>	750
Garlic, Oil, Shellfish Bisque, Cherry Tomatoes	
<b>Pan Seared Chilean Sea Bass</b> <b>GF</b>	1350
Sautéed Mushroom Sauce, Green Peas Puree, Baby Carrots	
<b>Wagyu A5 Beef Tenderloin (200g)</b> <b>GF</b>	2790
"Rossini Style", Foie Gras, Toasted Bread, Sautéed Spinach, Red Wine Truffle Sauce, Shaved Black Truffle	

## 'SECONDI' – MAIN COURSES

<b>Seafood Soup</b>	850
Shellfish Broth, Scallops, Prawns, Mussels, Fish Fillet	
<b>Oven Baked Wild Salmon "Siciliana"</b>	1250
Herbs Panure, Tomato Coulis, Anchovies, Capers, Olive Paste, Asparagus, Potatoes	
<b>Amberjack "Ligure"</b>	1320
Potatoes, Pine Nuts, Tomatoes, Capers, Olives, Lobster Bisque, Green Beans	
<b>Duck Breast Sous Vide</b> <b>GF</b>	890
Pumpkin Puree, Caramelized Shallots, Broccoli, Berries Red Wine Sauce	
<b>Braised Wagyu Beef Cheek</b>	950
Mash Potato, Sautéed Porcini Mushrooms	
<b>Charcoal Grilled Australian Lamb Chops</b> <b>GF</b> 	1750
Aromatic Shallot Sauce, Roasted Baby Potatoes, Onion, Red Radish	




## 'ZUPPE' – SOUPS

<b>Porcini and Wild Mushroom Soup</b> <b>V GF</b>	510
Aromatic Herb	
<b>Classic Italian Minestrone</b> <b>V</b>	480
Mixed Vegetable, Tomato Soup	

## RISOTTO CARNAROLI EXTRA, "PRINCIPATO DI LEUCEDIO" VERCELLI

<b>Risotto Frutti Di Mare</b> <b>GF</b> 	990
Scallops, Prawns, Crab Meat, Mussels, Clams	
<b>Risotto Alla Milanese</b> <b>GF</b> 	790
Saffron, Braised Bone Marrow, Barolo Wine Reduction	

## PASTA

<b>Penne</b> 	560/680
Lamb Ragout, Shaved Parmesan Cheese, Red Wine Gel	
<b>Paccheri</b>	730
Prawns, Scallops, Tomato Coulis, Cherry Tomatoes	
<b>Linguine Vongole</b>	790
Clams, "Bottarga" Red Mullet Roe, Garlic, Bread Crumb	
<b>Home Made Lasagna</b>	650
Traditional Bolognese Style	
<b>Ravioli Ossobuco</b> 	900/1050
Black Truffle Sauce, Shaved Black Truffle	
<b>Tagliolini</b>	1150
Crab Meat, Boston Lobster, Lobster Bisque	
<b>Gnocchi</b> 	790
Cream of Leeks, Scallops, Lemon Zest	
<b>Fettuccine</b> <b>V</b>	800
Wild Mushrooms, Asparagus, Shaved Black Truffle, Parmesan	

## SEASONAL ITALIAN TRUFFLE

Truffles are rare seasonal mushrooms grown underground beneath the trees, certain truffles are available at different times of the year. This season, we feature the Black Winter Truffle. Experience and enjoy the flavors and aromas of fresh truffle shaved on top of your a la carte selection.

<b>Black Truffle, 1g</b>	300
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We only use Halal meat in our menus | Please inquire with senior management if you have any dietary restrictions, allergies, or special considerations.



Sharing | **V** Vegetarian Dishes | **GF** Gluten Free