

Signature products	
Our Garden Extra Virgin Olive Oil 225 ML Tasting notes: floral, fruity and herbal notes	10
Our Garden Pomegranate Molasses with Aged Balsamic 125 ML Tasting notes: pomegranate, citrus, red Muscat grape	10

CRUDI -raw-	
<i>Carpaccio di rapa rosa e arancia sanguinella</i> “D,N,V” Marinated garden beetroot, fig, goat cheese, blood orange, caramelised pecan nuts, balsamic dressing	6
<i>Carpaccio di manzo</i> “D,E,G” Angus beef slices, mustard mayo, gherkins, capers, baby spinach, Parmigiano Reggiano.	8.5
<i>Tartare di tonno</i> “G” Yellowfin tuna, avocado mousse, olives, caviar, anchovy crisp	8.5

ANTIPASTI -starters-	
<i>Insalata di finocchi</i> “V” Young fennel salad, baby gem, radicchio, green apple, pomegranate, bergamot and 24-month aged balsamic dressing	6
<i>Caprino e fichi</i> “D,N,V” Kale, baby spinach, goat cheese, figs, rock melon, caramelised pecan, white balsamic dressing	7.5
<i>Parmigiano Reggiano</i> “D,G,V” Scooped 36-month aged cheese, garlic bread, figs, mountain honey	14
<i>Melanzane milanese con bresaola</i> “D,G” Crunchy eggplant, whipped Parmigiano cheese, tomato concassé, green pepper salsa, beef bresaola	6.5
<i>Burrata</i> “D,G,V” Burrata cheese, heirloom tomato, basil oil, basil chips, extra-virgin olive oil from our garden	8.5
<i>Vitello tonnato</i> “D,E,G” Tiny sliced veal, tuna sauce, capers, pink peppercorn, anchovies, quail egg	9
<i>Polpo croccante</i> “D,E,G,N” Slow cooked octopus, romesco sauce, buttered potato, herb oil, garlic crumbs	9
<i>Frittura di mare</i> “D,E,G,S” Fried seafood, crispy zucchini, smoked paprika mayo, lemon	8.5

ZUPPE -soups-	
<i>Vellutata di pomodoro</i> “D,G,V” Mediterranean tomato soup, ricotta, basil, Italian croutons	4.5
<i>Zuppa di pesce</i> “D,G,S” Shellfish, mediterranean sauce, fresh herbs, garlic bread	5.5
<i>Zuppa del giorno</i> Chef’s soup of the day	4.5

All prices are subject to applicable taxes and service charge.
Menu Designations:
Alcohol “A”, Dairy “D”, Eggs “E”, Gluten “G”, Nuts “N”, Shellfish “S”, Vegetarian “V”
Please inform our team should you have any dietary restrictions, allergies, or special requests.
Some dishes may contain or come into contact with common allergens.
Alternative options can be prepared upon request.

PIZZE -pizzas-	
<i>Margherita</i> “D,G,V” Buffalo mozzarella, tomato sauce, tomato concassé, fresh basil from our garden, extra-virgin olive oil	
<i>Burrata e rucola</i> “D,G,V” Basil pesto, marinara sauce, sundried tomato, fresh burrata, rocket leaves, extra-virgin olive oil	
<i>Zucchini, cavolo nero, gamberi</i> “D,G,S” Courgette, kale leaves, prawns, fior di latte	
<i>Pizza bianca</i> “D,G” Fior di latte, smoked salmon, cherry tomato, capers, rocket leaves	

PASTE E RISOTTI -pastas and risottos-	
<i>Agnolotti del plin alla zucca</i> “D,E,G,N,V” Handcrafted stuffed pasta, roasted pumpkin, Parmigiano Reggiano fondue, sliced almonds and sage	
<i>Pappardelle al ragù d’agnello</i> “A,D,E,G” Handcrafted pappardelle, slow cooked lamb shoulder ragù, Pecorino cheese	
<i>Tagliatelle al nero con frutti di mare</i> “A,D,E,G,S” Handcrafted tagliatelle, mussels, prawns, calamari, lobster, crustacean butter, Pecorino cheese	
<i>Risotto Porcini</i> “A,D,V” Acquerello rice, porcini crème, 36-month Parmigiano Reggiano add truffles “OMR 2”	
<i>Risotto limone, gamberi e caviale</i> “A,D,S” Amalfi lemon risotto, prawns’ carpaccio, caviar	

CARNE, POLLAME E PESCE -meats, poultry and fish-	
<i>Filetto di Wagyu</i> “A,D” Grilled Wagyu tenderloin, parsnip purée, baby vegetables, foie gras, beef jus add truffles “OMR 2”	
<i>Ossobuco</i> “A,D,G” Slow cooked veal shank, saffron risotto, marinated cherry tomato, gremolata, beef jus	
<i>Polletto alla griglia</i> “D,G” Mushroom duxelles stuffed chicken breast, squash purée, truffle croquette, baby vegetables	
<i>Seafood cioppino</i> “G,S” Sauté seafood, mediterranean sauce, Taggiasca olives, spinach, baby potatoes	
<i>Filetto di Orata</i> “D” Pan seared seabream, green peas purée, green asparagus, baby vegetables, salsa verde	

CONTORINI -side dishes-	
<i>Rucola pomodorini e parmigiano</i> “D,V” Rocket leaves, tomato, Parmigiano Reggiano cheese, lemon dressing	3
<i>Broccolini</i> “D,V” Tenderstem broccolini, red chilli	3
<i>Spinaci all’aglio</i> “D,V” Sautéed baby spinach, garlic	3
<i>Asparagi</i> “D,V” Grilled asparagus, Maldon salt	4
<i>Fungi misti in padella</i> “D,V” Sautéed mixed mushrooms, parsley	4
<i>Verdure grigliate</i> “D,V” Grilled mixed vegetables	3
<i>Patate fritte della casa</i> “D,V” Hand cut fries add parmigiano “OMR 1”, add truffles “OMR 2”	4

DA CONDIVIDERE -for sharing-	
<i>Gnocchi alla Sorrentina</i> “D,G,V” Traditional baked gnocchi, tomato sauce, fior di latte, fresh basil	22
<i>Cotoletta alla Milanese</i> “G” Breaded veal Milanese style, rocket & fennel salad, cherry tomato, apple-mustard dressing	44
<i>Costine di manzo brasate al vino rosso e melassa</i> “D” Slow cooked short ribs, parmigiano polenta, broccolini, carrots, red wine & molasses jus	42
<i>Wagyu tomahawk</i> “D,G” Grilled 1.5kg Wagyu tomahawk, baby vegetables, grilled polenta, sautéed mushrooms, gremolata, beef jus add truffles “OMR 2”	78

DOLCI -sweets-	
<i>Gelato all’olio</i> “D,E” Our garden extra-virgin olive oil ice cream	4.5
<i>Sfera di fragole e gelato balsamico</i> “D,E,G” Marinated strawberries, meringue sphere, balsamic ice cream, yoghurt cream	6
<i>Tiramisu</i> “D,E,G” Mascarpone mousse, Savoiardi, espresso, cocoa nibs, chocolate flakes	7
<i>Tarte al limone di Amalfi</i> “D,E,G,N” Sable crumble, Amalfi lemon custard, Italian meringue, raspberry compote	6.5
<i>Nocciola e chocolate</i> “D,E,G,N” Hazelnut cake, chocolate mousse	6

- Our fish and seafood are sustainably and locally sourced, reflecting our commitment to quality and the environment.
- Some dishes may contain raw or lightly cooked ingredients, thoughtfully prepared to highlight their natural flavours and textures.