

PASTA DIY

Vongole e Moscardini

Clams & baby squid in white wine
(Linguine or Paccheri)
390

** Add fresh clams (70) /
calamari (90) / crab meat (120) /
Bottarga di muggine (grey mullet roe)
(110)*

Tagliatelle Bolognese 🍷

with 24-hours slow cooked Wagyu beef
shoulder & Parmigiano Reggiano
590

** Add more Wagyu beef (190)*

Burrata Ravioli

served with Ricotta,
Parmigiano Reggiano,
lemon zest & butter sauce
450

** Add Raviolo 1 pc (70) /
fresh burrata from Puglia (190) /
Italian summer black truffle 1 gram
(110)*

"Allo Scoglio"

served with prawn, calamari,
tomato sauce & Italian basil
(Linguine, Spaghetti or Rigatoni)
490

** Add fresh clams (70) /
calamari (90) / crab meat (120) /
replace prawn with Canadian lobster
(990)*

Tortelloni 4 formaggi 🍷

filled with artisanal Italian cheese in
24-months aged Parmigiano
Reggiano fondue
390

** Add Tortellone 1 pc (60) /
Italian summer black truffle 1 gram
(110)*

Foie gras & chicken liver Tortelloni

served with port wine sauce
540

** Add wild mushrooms (90) /
pan-seared foie gras slice 1 pc (190) /
Italian summer black truffle 1 gram
(110)*

Fresh duck's egg Ravioli & black truffle

filled with roasted beetroot,
goat cheese
390

** Add Italian summer black truffle
1 gram (110)*

Italian summer black truffle 🍷

served with fresh duck's egg
Tagliolini, Parmigiano Reggiano &
artisanal butter sauce
(with 2 grams of truffle)
690

** Add Italian summer black truffle
1 gram (110)*

