

PASTA DIY

Vongole e Moscardini

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

390

* Add fresh clams (70) /
calamari (90) / crab meat (120)

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 autumn black truffle 1 gram (190)

"Allo Scoglio"

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

490

* Add fresh clams (70) /
calamari (90) / crab meat (120)

Tortelloni 4 formaggi 🍷

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

390

* Add Tortellone 1 pc (60) /
Italian autumn black truffle 1 gram (190)

Foie gras & chicken liver Tortelloni

served with port wine sauce

540

* Pan-seared foie gras slice 1 pc (190) /
Italian autumn black truffle 1 gram (190)

Fresh duck's egg Ravioli & black truffle

filled with roasted beetroot,
goat cheese

390

* Add Italian autumn black truffle 1 gram (190)

Fresh duck's egg Tagliolini 🍷

served with Parmigiano Reggiano &
artisanal butter sauce

- Italian autumn black truffle

(with 2 grams of truffle) 840

* Add Italian autumn black truffle 1 gram (190)

- Italian winter white truffle

(with 1 gram of truffle) 1,190

* Add Italian winter white truffle 1 gram (990)

