

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 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 winter black truffle 1 g (290)*

"Allo scoglio"

served with prawns, 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 winter black truffle 1 g (290)*

Foie gras & chicken liver Tortelloni

served with port wine sauce

540

** Add wild mushrooms (90) /
pan-seared foie gras slice 1 pc (190) /
Italian winter black truffle 1 g (290)*

Fresh duck's egg Ravioli & black truffle

filled with roasted beetroot,
goat cheese

390

** Add Italian winter black truffle 1 g
(290)*

Italian winter black truffle

served with fresh duck's egg
tagliolini, Parmigiano Reggiano &
artisanal butter sauce
(with 2 g of truffle)

690

** Add Italian winter black truffle 1 g
(290)*

