

CRUDO'S

TONNO, ARANCIA, POMODORO ^(S) Balfego Bluefin Tuna, Tomato Confit, Basil Salsa, Espelette Pepper	€95
RICCIOLA, CAVIALE, ASPARAGI ^(S) Hamachi Ceviche, Caviar, Burned Asparagus Spears, and Lemon Emulsions	€90
GAMBERO ROSSO DI MAZARA ^(S) Fresh Mazara Red Prawns, Yellow Datterino Coulis, Fresh Basil	€125
CAPELANTE ^(S) Charred Hokkaido Scallops with Zucchini Julienne, Bergamot and Mint Vinaigrette, Amalfi Lemon Oil	€90
CRUDO MISTO DEL CAPO CHEF ^(S) A Selection of the Chef's Favourite Crudos	€285
DIBBA BAY OYSTERS N° 2 Champagne Mignonette, Pink Pepper, Shallots, Lemon	Half Dozen / Dozen €120/ €240

SALADS

INSALATA ESTIVA DELLA COSTA DI CETARA ^(V,N) Mixed Baby Greens, Heirloom Tomatoes, Fennel, Crisp Cucumbers, Radishes, Pumpkin Seeds, Costiera Olives and Amalfi Lemon Oil	€65
INSALATA DI POMODORO E NOCCIOLE ^(V,N) Ripe Tomatoes, Crushed Hazelnuts, Aromatic Greens, Grape Seed Oil and Balsamic Pearls	€75
TRECCIA DI BUFFALO MOZZARELLA ^(V,D) Traditional Hand-Pulled Buffalo Mozzarella, Beef Tomatoes, Fresh Basil, and Cold-Pressed Extra Virgin Olive Oil	€135

APPETISERS

FASSONA PIEMONTESE, TARTUFO E PARMIGIANO ^(S) Italian Fassona Beef Carpaccio with Truffle Aioli, Aged Parmigiano Reggiano, Rucola	฿95
BURRATA E PESTO DI BASILICO ^(D,V,N) Creamy Burrata, Pesto Genovese and 'San Marzano' Tomato Confit	฿85
ARAGOSTA ALLA CATALANA ^(S,G) Canadian Lobster with Celery, Red Onion, and Datterino Tomatoes in a Sweet Vinegar Dressing	฿135
ACCIUGHE DI CETARA ^(S,G,E) Cetara Anchovies with Clarified Butter, Warm Rosemary Focaccia, and Tomato Compote	฿80
CALAMARETTI FRITTI ^(S,G,E) Crispy Calamari served with Lemon Aioli and Fresh Mint	฿75
POLIPO ARROSTITO E CAROTE Grilled Octopus Tentacles, Lemon Carrot Puree, Parsley Oil, and Chilli	฿85
PARMIGIANA DI MELANZANE ^(V,D,G) Baked Eggplant with San Marzano Tomatoes, Aged Parmesan, and Basil Sauce	฿70
PAPPA AL POMODORO ^(V,D,G) Rich San Marzano Tomato Velouté, Stracciatella Cheese, and Crispy Bread Croutons	฿75

SOUR DOUGH PIZZA

MARGHERITA ^(V,D,G) San Marzano Tomato Sauce, Fior di Latte, Sicilian Oregano, and Fresh Basil	฿75
TONNO ^(S,D,G) San Marzano Tomatoes, Fior di Latte, Red Onions, Flaky Tuna, and Caper Berries	฿95
TARTUFO ^(V,D) Black Truffle, Fior di Latte and Fresh Chive Blossoms	฿115
LIMONE E GAMBERI ^(S,D,G) Tossed Prawns, Lemon Zest, Parsley, Buffalo Mozzarella and Fresh Rucola	฿135
LIMONE E GAMBERI ^(S,D,G) Black Truffle, Fior di Latte and Fresh Chive Blossoms	฿135

PASTA & RISOTTO

POMODORO PASTA ^(V,D,G) Rigatoni, Heirloom Tomatoes, Garlic, Extra Virgin Olive Oil, and Aged Parmigiano Reggiano	₹85
SPAGHETTI ALLE VONGOLE (ALCOHOL) ^(S,G,D) Mediterranean Clams, Fresh Parsley, Amalfi Lemon Zest, and Bottarga	₹135
RAVIOLI RICOTTA E SPINACHI ^(V,D,G) Homemade Ravioli, Organic Ricotta and Spinach, Butter Sage Emulsion	₹105
RISOTTO ALL'ASTICE ^(S,D) Canadian Lobster, Bisque and Roasted Datterino Tomatoes	₹145
RISOTTO FUNGHI E TARTUFO ^(V,D) Seasonal Seared Mushrooms, Parsley, Black Truffle	₹105

FISH & SEAFOOD

BRANZINO ^(S,D,G) Grilled Mediterranean Sea Bass Fillet, Fregola Sarda and Acquapazza	₹175
SOGLIOLA ^(S,D) Whole Pan-fried Dover Sole with Lemon, Parsley, and Capers Sauce	₹245
GAMBERONI GRIGLIATI ^(S,D,G) Grilled Jumbo Prawns with Spicy Ia Ratte Potatoes, Seafood Bisque	₹245

MEAT & POULTRY

POLLO BABY GRIGLIATO A TERRA LIBERA ^(D,G) Grilled Confit Free Range Baby Chicken, Hands-Cut Fries, Rosemary Jus	₹145
MANZO WAGYU AUSTRALIANO GRADO 6-7 ^(D,G) Grilled Wagyu Beef GRD 6-7, Herb Butter and Charred Broccolini	
BEEF TENDERLOIN, 200gr	₹225
RIBEYE STEAK, 450gr	₹395
SIDE DISH ^(V,D,G) Truffled Parmesan Fries Spicy Broccolini with Garlic and Chlili Grilled Jumbo Asparagus Mashed Potatoes	₹45