

antipasti

✓ Caramelized onion, mushroom ragout, cheese fondue, black truffle 550

Imported Burrata **DOP from Andria (fresh creamy mozzarella) with IGP Culatta di Ardenga ham 250gr/ 1590

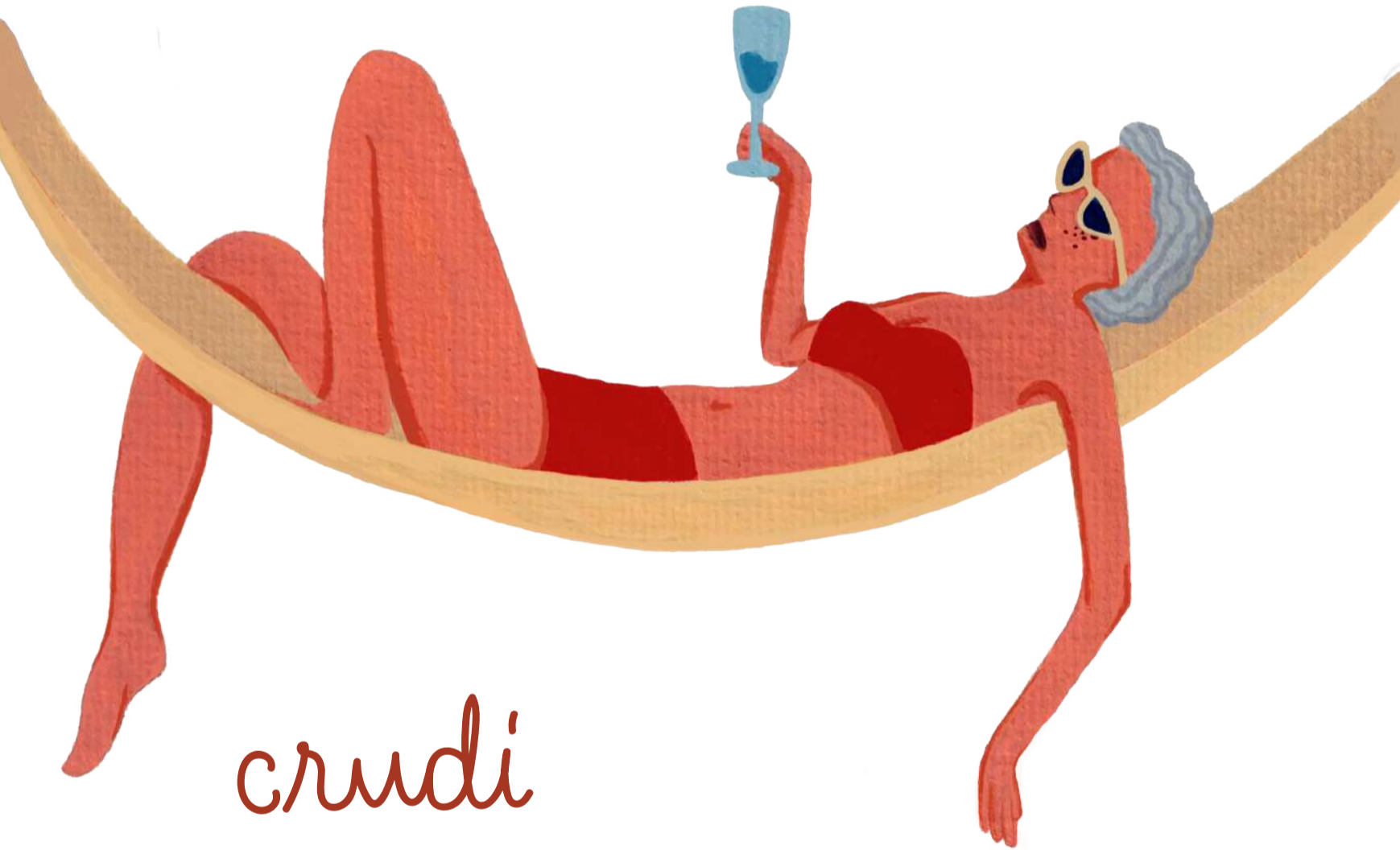
Grilled Italian sausage salad, rocket, parmesan, lemon zest, pistachio crumble, cherry tomatoes 490

Sawasdee crab... jumbo lump crab meat, almond tuille, pickled red onion, lemon oil 920

Pork belly salad, shaved vegetables, rocket, Sicilian anchovies, mustard vinaigrette 590

Grilled baby squids, zucchini, tomato confit, bagna cauda 420

✓ Baby spinach and frisée salad, roasted pumpkin, sweet and sour Tropea onions, pecorino cheese, walnuts, pumpkin seeds 490



crudi

Cantabric anchovies, grilled sourdough, green olives, butter, salsa verde 420

Japanese sea bream carpaccio, yellow cherry tomato gazpacho, marinated cucumber, dill 790

Akami tuna tartare, fresh tomato, celery, capers, crusco pepper sauce 790

Argentinian prawns carpaccio, lemon vinaigrette, chive, caramelized onion 790

Gently heated Hamachi, toasted almond, light cream sauce, herb oil 790

Fassona beef tartare, shallots, Dijon mustard, capers, parsley, crispy sourdough 620

Hand sliced Joselito Ham 50gr/ 1550

primi piatti

Luca's special "Vialone nano" risotto with black truffle sauce and cheese, topped with cured Italian "Pancetta Arrotoata" 690

Risotto "alla pizzaiola", piennolo tomato, burrata, taggiasca olive, raw akami tuna 890

Angel hair black truffle in carbonara sauce 890

Homemade angel hair with Brittany blue lobster, cherry tomatoes and basil 2990

Spaghetti "Monograno Felicetti" with clams sautéed in white wine sauce 590

Baked Cannelloni "in bianco" filled with butcher's cut bolognese sauce, bechamel, tomato sauce 750

Cavatelli with spicy nduja sauce, pecorino romano 590

Tortelli filled with baccalà mantecato (creamed cod), squid ragout, tomato confit, tarragon 790

✓ Ravioli ricotta and mushrooms, zucchini sauce, green peas, black truffle 720

zuppe

Lobster bisque in whiskey cream sauce 520

✓ Roasted pumpkin soup, walnuts, caramelized onion, sour cream, chive 470

✓ Country style minestrone soup, seasonal vegetables, parmesan cheese 390



All prices are subject to 10% service charge and Government tax

secondi piatti

Tender Angus beef outskirt marble 4+ 250gr, caramelized shallot, potatoes confit, mustard jus 890

Australian Wagyu rib-eye marble 5 100gr/ 750

Australian Wagyu "Tomahawk" marble 5 grilled in Fiorentina style 100gr/ 650

Braciola di cinta Sienese, grilled Italian pork chop with rosemary oil, sautéed baby vegetables 1990

New Zealand lamb rack, roasted fig, carrots, prune 1690

Baked Hokkaido sea scallops "gratinate", breadcrumbs, lemon, butter, parsley 1090

Codfish, roasted Jerusalem artichokes, Tonka bean cream sauce, parsley oil 1320

Pan-seared snapper, capers and basil gremolata, puttanesca sauce, roasted eggplant 890

