



crudi

Japanese red sea bream carpaccio, Taggiasca olives, pine nuts, fresh apple, orange dressing 790

Tuna tartare, creamy burrata, toasted pistachio, herb oil 790

Langoustine carpaccio, yuzu, Pantelleria capers, lemon zest, chive 790

Kampachi (amberjack) tartare, jalapeno, orange segments, lemon, ponzu dressing 790

Piedmont Fassona beef carpaccio served with rocket and Parmigiano Reggiano, lemon oil 720

Hand sliced Joselito Ham 50gr/ 1450

antipasti

Foie gras, caramelized shallot, pistachio, grape, cherry 590

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, pickled red onion, lemon oil 890

Crispy frisée salad, crunchy guanciale, smoked ricotta, toasted almonds, maple syrup and lemon dressing 530

✓ Baby spinach salad, roasted pumpkin, sweet and sour Tropea onions, Pecorino cheese, walnuts, pumpkin seeds 420

Marinated Italian anchovies served with green sauce, smoked capsicum, sourdough bread and butter 420

BRING ME HOME:

Homemade Genovese focaccia bread with tomatoes, olives and oregano 200gr / 250

Sourdough (28-hour leavening) 200gr / 250

Chef Marco

pasta e risotti

Luca's special "Vialone nano" risotto with black truffle sauce and cheese, topped with cured Italian "Pancetta Arrotoata" 650

Mediterranean seafood risotto 850

Angel hair black truffle in carbonara sauce 850

Homemade angel hair with Brittany blue lobster, cherry tomatoes and basil 2890

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

Fusilloni in yellow cherry tomato sauce, Japanese tuna tartare, pine nuts, basil 790

Linguine with Amalfi lemon, fresh parsley, toasted breadcrumbs, oregano, marinated anchovies 540

Tortelli filled with Barolo wine braised beef, Malga butter, Parmigiano Reggiano and sage 690

✓ Ricotta and porcini mushrooms ravioli, basil and rocket pesto, walnuts and black truffle 640

zuppe

Lobster bisque in whiskey cream sauce 520

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

Soup of the day 350



secondi

Australian Wagyu flank steak served in "Tagliata" style 920

Australian Wagyu rib-eye marble 5 100gr/ 640

Australian Wagyu "Tomahawk" marble 5 grilled in Fiorentina style 100gr/ 560

Braciola di Cinta Senese, grilled Italian pork chop with rosemary oil and sautéed baby vegetables 1990 *(perfect for sharing)*

New Zealand lamb rack, sautéed baby spinach, potatoes and mint sauce 1390

Roasted milk fed lamb saddle, grilled Japanese eggplants, tomatoes, basil, aged cheese sauce 1190

Seared Hokkaido sea scallops, brioche croutons, fresh fennel, leccino olives, saffron sauce 990

Chilean seabass in Sicily sauce, Taggiasca olives and capers 1390

Pan-seared red snapper, beluga lentils, spinach, hazelnuts, brown butter and lemon sauce 790

