il PIATTO

PER COMINCIARE

Warm Focaccia
Cultured Butter, Whipped 'Nduja & Ricotta

ALL'ARRIVO

Sea Tart
Moreton Bay Bug, Limoncello Gel, Seaweed

ANTIPASTI

Choose One

Capesante
Seared Hokkaido Scallops, Cauliflower, Prosecco, Finger Lime, Oscietra Caviar

Vitello
Veal Sweetbread, Marsala, Jerusalem Artichoke, Hazelnut

PRIMO

Agnolotti d'Anatra
Duck & Foie Gras Agnolotti, Parmigiano Fonduta, Black Truffle, Marsala Jus

SECONDI

Choose One

Wagyu
MB7+ Wagyu Striploin, Bone Marrow, Crispy Polenta, Black Garlic, Barolo Jus

Aragosta
Half Lobster Tail, Saffron Fregola, Bisque Emulsion, Preserved Lemon

DOLCE

Mezzanotte
Callebaut Dark Chocolate Sphere, Hazelnut Financier, Cannolo Gelato, Amarena Mousse, Espresso Caramel. Finished tableside with hot Espresso Caramel.



Please note that we take every precaution when accommodating your special meal requirements. However, while some menu items may not include specific allergens as an ingredient, all our food is made in a facility that contains known allergens. Please be aware that not all ingredients are listed in the dish description.

(LG) Low Gluten (I) Imported Seafood (V) Suitable for Vegetarians