

“RESTAURANT WEEK” DINNER MENU

4 Course with Chef's Selection at 98++

CAPELLINI Cold Angel Hair with Snow Crab Meat
& Siberian Caviar (*supplement \$20*)

or

FEGATO GRASSO Seared Foie Gras, Pistachio Nuts & Strawberries

or

CAPELANTE Hokkaido Scallop Carpaccio, Yuzu Dressing & Pink Pepper Coulis

ZUPPA Mushroom Soup with Truffle Scent & Garlic Croutons

ORECCHIETTE Orecchiette with Prawns in Lobster Bisque
with Brocolini & Cherry Tomatoes

or

RAVIOLI Spinach Ricotta Ravioli & Italian Minced Pork Sausage
in Spicy Nduja Sauce

or

MANZO Slow-Braised Wagyu Beef Cheek, Fried Pumpkin Gnocchi
& Pumpkin Chips



DOLCE Hazelnut Mousse, Chocolate Fudge & Nutella Sauce

or

FORMAGGI Italian Cheese Platter, Dry Apricot and Melba Toast (*supplement \$6*)

or

IL SERVIZIO DEL CAFFE Coffee or Tea

**Please select one dish from each box

“RESTAURANT WEEK”
WINE RECOMMENDATIONS

SPARKLING

NV Prosecco Botter - Veneto	Glass \$12 Bottle \$48
NV Franciacorta Brut Berlucchi - Lombardia	Glass \$18 Bottle \$68

WHITE

2024 Pinot Grigio Castele - Veneto	Glass \$12 Bottle \$48
2023 Lugana Montonale - Lombardia	Glass \$16 Bottle \$58

RED

2023 Montepulciano Illuminati - Abruzzo	Glass \$12 Bottle \$48
2022 Dolcetto D’Alba Pelissero - Piemonte	Glass \$16 Bottle 58

ROSÉ

2021 Amorino Cerasuolo D’Abruzzo Castorani - Abruzzo	Glass \$16 Bottle \$58
--	------------------------

SWEET

2024 Moscato Scanavino - Piemonte	Glass \$12 Bottle \$48
-----------------------------------	------------------------