

CHEF'S RECOMMENDATIONS

<i>Japanese</i> TOCHIGI WAGYU BEEF TARTARE , <i>Quail Egg & Manjimup Black Truffle</i>	48
PALETTA ROMANA PIZZA <i>with Manjimup Black Truffle</i>	42
IBERICO PORK “PLIN” RAVIOLI & FOIE GRAS <i>& Manjimup Black Truffle</i>	48
70% CHOCOLATE FETTUCCINE , <i>Guinea Fowl Ragout, Foie Gras & Black Truffle</i>	42
BURRATA RAVIOLI <i>with Porcini & Manjimup Black Truffle</i>	42
TOCHIGI WAGYU A5 “TAGLIATA” Mushrooms & Black Truffle Sauce	158

ADDITIONAL SHAVEN MANJIMUP BLACK TRUFFLE 9 PER GR

IRISH OYSTERS & SIBERIAN CAVIAR	<i>12 pcs 120 / 6 pcs 68 / 3 pcs 36</i>
PARMA HAM <i>with PHILIBON MELON</i>	32
PALETTA ROMANA PIZZA “MARGHERITA”	28
<i>Seared</i> SEA SCALLOPS , <i>Siberian Caviar, Pea Puree, 33% White Chocolate Yuzu Sauce</i>	48
PAPPARDELLE <i>with KUROBUTA PORK RAGOUT in Chianti Wine</i>	32
<i>Grilled</i> SWORDFISH, CLAMS <i>in “ARRABBIATA” Sauce</i>	42
IBERICO PORK RACK “Tagliata”, Green Peppercorn, Nectarine 64% Chocolate Sauce	58
<i>Special Dessert of the Week:</i> MILK CHOCOLATE 40% Whiskey Chocolate Cremeux.	22

All Prices are Subject to Prevailing Government Tax & Service Charge

