

## Aperitivo

<b>Burrata Pugliese</b> Roasted Garlic Bread, Tomato, Rocket Leafs	360
<b>Red Snapper Carpaccio</b> Passion Fruit Vinaigrette, Seaweed Chips	400
<b>Charcoal Local Octopus</b> Fava Beans Mousse	460
<b>Beef Tartare</b> Rova Caviar, White Balsamic Pearls, Quail Yolk	600
<b>Zucchini Polpette</b> Arrabbiata Sauce (v)	320
<b>Italian Gyoza</b> Artichoke, Potato (v)	340
<b>Seafood Padron Basket</b> Blackened Seafood Selection, Hot Mayo	590

## Condividiamo un!

(includes 1 side from per accompagnare)

<b>Plant Based Osso Buco</b> Mushroom Ragou (v)	450
<b>Red Sicily Prawn</b> Lemon Butter Sauce	950
<b>Baked Grouper Casserole</b> Mediterranean Sauce	610
<b>Milk Lamb Chops</b> Candied Garlic, Oregano	720
<b>Market Fish Filet (for two)</b> Amalfi Sauce	1300
<b>24 Days Dry Aged Beef Fillet</b> Sichuan Pepper Jus	900

## Per accompagnare

<b>Mash Potato / Garden Salad / Green Beans</b> Sauteed Vegetables	150
<b>Eggplant Parmigiana</b>	200

## Pizza Verace!

<b>Queen's Margherita</b> Barbieri's Favorite (v)	340
<b>Black Truffle Burrata</b> Tomatoes, Rocket, Parmigiano Reggiano	520
<b>Mare &amp; Terra</b> Buffalo mozzarella Red Sicily Prawns, Lemon, Guacamole	640
<b>Capricciosa</b> Ham, Olives, Mushrooms, Garlic, Baby Artichoke, Chili	490
<b>Pumpkin Scamorza</b> Walnuts Scamorza, Taggiasca Olives (Tofu Instead of Cheese for a Delicious Vegan Pizza)	360

