

Aperitivo

Burrata Pugliese Roasted Garlic Bread, Tomato, Rocket Leafs	360
Red Snapper Carpaccio Passion Fruit Vinaigrette, Seaweed Chips	400
Charcoal Local Octopus Fava Beans Mousse	460
Smoked Squid Tagliatelle Pesto, Sundried Tomatoes, Tagiasca Olives	520
Beef Tartare Rova Caviar, White Balsamic Pearls, Quail Yolk	600
Zucchini Polpette Arrabbiata Sauce (v)	320
Italian Gyoza Artichoke, Potato (v)	340
Seafood Padron Basket Blackened Seafood Selection, Hot Mayo	590

Condividiamo un!

(includes 1 side from per accompagnare)

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

Per accompagnare

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

Pasta e Risotto

Linguine Vongole Lemon Crumble, Broccolini	540
Spaghetti Arrabbiata Barbieri's Favorite (v)	360
Acquerello Porcini Risotto Truffle Essence, Parsley Powder	480
Sweet Potato Gnocchi Peas, Beef Chorizo, Feta Cheese	450
Beef Ravioli Parmigiano, Walnut, Raspberry	620

