

A LA CARTE

ANTIPASTI Appetizer

TONNATO (V) (GF) (N) (D)	35
Italian traditional style thin sliced Korean Hanwoo beef sirloin, caper berry, mustard, tuna mayonnaise sauce	
CRUDO DI SPIGOLA (GF)	35
Sea bass crudo, avruga caviar, endive, lemon gel, dill	
INSALATA DI POLPO E PATATE (GF)	35
Octopus, roasted potato, celery, cherry tomato, caper, olive, sun-dried tomato, anchovy, orange segment, lemon juice	
INSALATA DI STAGIONE MISTA (V) (GF) (N) (D) (S)	29
Assorted lettuce, artichoke, sun-dried tomato, homemade ricotta, Parmesan, crouton, hazelnut, balsamic vinaigrette	
INSALATA CAESAR CLASSICA (GF) (S)	28
Romain lettuce, Parmesan, bacon chip, focaccia croutons, Caesar dressing	
MELONE E PROSCIUTTO (GF) (D)	27
Prosciutto di parma, melon, rucola, Parmesan, balsamic vinaigrette	

PIZZE Pizza

We only use imported mozzarella from Italy for all our pizzas.

PROSCIUTTO COTTO E RUCOLA (GF) (S)	33
Mozzarella, prosciutto cotto, rucola, Parmesan sauce	
PISTACCHIOSA (GF) (D)	33
Mozzarella, Burrata, mortadella, pistachio, Napoletana tomato sauce	
QUATTRO FORMAGGI (GF)	32
Parmesan, gorgonzola, smoked mozzarella, mozzarella	
SALAMI PICANTE (GF) (D) (S)	32
Mozzarella, chorizo salami, peperoncino, Napoletana tomato sauce	
MARGHERITA (GF) (S)	29
Mozzarella, Parmesan, basil, Napoletana tomato sauce	

CONTORNI Side dish

CALAMARI FRITTI (GF)	22
Fried squid, chipotle mayo, lemon	
PROSCIUTTO CRUDO DI PARMA (GF)	17
Prosciutto di parma, Parmesan	
CARPACCIO DI MORTADELLA (GF) (D)	15
Mortadella, Parmesan	
CAVOLINI DI BRUXELLES SALTATI (GF) (D)	12
Sautéed brussels sprout, Parmesan, bacon	
PATATE FRITTE AL PARMIGIANO (GF) (D) (S)	12
Parmesan, fried russet potato, mortadella, Italian parsley	
BURRATA (GF)	10
Burrata, rucola, extra virgin olive oil	

ZUPPA E PASTE Soup & Pasta

MINESTRONE (V) (GF)	21
Asparagus, tomato, green bean, cannellini bean, carrot, fennel, onion, cabbage, basil pesto	
LINGUINE ALL' ASTICE (GF)	55
Linguine, half lobster, cherry tomato, dill, garlic, bisque sauce	
RISOTTO ALLA PESCATORA (GF)	38
Parmesan saffron risotto, abalone, shrimp, octopus, basil, lemon oil	
TAGLIOLINI E FRUITI DI MARE (GF) (D) (S)	35
Fresh egg tagliolini, prawn, squid, clam, garlic, scallop, Italian parsley, pepperoncino	
TAGLIATELLE ALLA NORCINA (GF) (S)	35
Fresh egg tagliatelle, white pork ragout, Parmesan, butter	
SPAGHETTI AL NERO DI SEPPIA E VONGOLE (D)	35
Squid ink spaghetti, clams, garlic, lemon parsley oil, pepperoncino	
GNOCCHI DI RICOTTA AL LIMONE (GF) (D)	34
Homemade ricotta gnocchi, Parmesan, basil, dill, spinach pistachio pesto, sage butter sauce	
LASAGNA BOLOGNESE (GF) (S)	34
Lasagna, Parmesan, bolognese sauce	

CARNE E PESCE Meat & Fish

FILETTO DI MANZO ALLA GRIGLIA 160g (GF) (S)	95
Korean Hanwoo beef tenderloin, grilled artichoke, broccolini, peppercorn sauce	
CONTROFILETTO DI MANZO ALLA GRIGLIA 160g (GF) (S)	85
Korean Hanwoo beef sirloin, grilled artichoke, broccolini, peppercorn sauce	
PORK CHOP MILANESE 250g (GF)	69
Milanese-style butter-fried Ibérico bone-in loin, lemon, tomato, rucola, Parmesan	
COSTOLETTE DI AGNELLO GRIGLIATE 200g (GF) (S)	68
Lamb chops, grilled artichoke, broccolini, peppercorn sauce	
PESCE ALL' AQUA PAZZA (GF) (GF) (D) (S)	63
Golden tilefish, octopus, squid, clam, garlic, parsley, cherry tomato, pepperoncino, lemon zest, white wine, bisque sauce	
SPIGOLA ALLA GRIGLIA (GF) (D)	59
Grilled sea bass(160g), asparagus, aburga caviar, saffron, lemon sauce	

Our chefs are pleased to accommodate requests related to food allergies or special dietary requirements. Please inform our staff of any such requests in advance.

(V) VEGETARIAN (GF) GLUTEN FREE (N) CONTAINS NUT (D) DAIRY (S) SPICY (S) SIGNATURE DISH

Prices are in 1,000 Korean Won and include 10% government tax. No service charge applies.