A LA CARTE

ANTIPASTI Appetizer

TONNATO 35
Italian traditional style roasted Hanwoo beef sirloin, caper berry, tuna mayonnaise sauce, rucola, chestnut chip

CEVICHE DI SGOMBRO 35
Tomato fennel salsa, pickled shallot, lime zest, oak-aged white balsamic

MELONE E PROSCIUTTO 30
Fig, rucola, Parmesan, balsamic vinaigrette

INSALATA CAESAR CLASSICA 30
Romain lettuce, Parmesan, bacon chip, focaccia crouton

INSALATA DI STAGIONE MISTA 29
Assorted vegetable, artichoke, sun-dried tomato, homemade ricotta, Parmesan, cruton, hazelnut, balsamic vinaigrette

BRUSCHETTA DUO 26
Sour dough, sliced hanwoo beef, mustard mayonnaise, rucola, Parmesan
Sour dough, assorted mushroom, burrata, Parmesan

PIZZE Pizza

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

TARTUFO E FUNGHI 38
Truffle paste, burrata, Mozzarella
ADD TRUFFLE SLICES +8

PROSCIUTTO COTTO E RUCOLA 33
Mozzarella, rucola, Parmesan sauce

QUATTRO FORMAGGI 32
Parmesan, Gorgonzola, smoked mozzarella, mozzarella

SALAMI PICANTE 32
Mozzarella, peperoncino, Napoletana tomato sauce

MARGHERITA 29
Mozzarella, Parmesan, basil, Napoletana tomato sauce

CONTORNI Side dish

CALAMARI FRITTI 22
Fried squid, chipotle mayo, lemon

PROSCIUTTO CRUDO DI PARMA 17
Parmesan

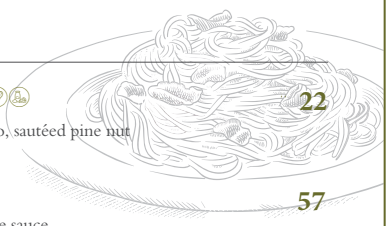
CARPACCIO DI MORTADELLA 15
Parmesan

FUNGHI SALTATI 13
Sautéed mushroom, Parmesan

PATATE FRITTE AL PARMIGIANO 12
Parmesan, mortadella, Italian parsley

BURRATA 10
Rucola, extra virgin olive oil

ZUPPA E PASTE Soup & Pasta



VELLUTATA DI ZUCCA 22
Onion, cream, chicken stock, mint pesto, sautéed pine nut

LINGUINE ALL' ASTICE 57
Half lobster, cherry tomato, garlic, bisque sauce

RISOTTO D'ORZO CON FUNGHI 38
Lion's mane mushroom, chicken stock, balsamic vinaigrette, Parmesan

SPAGHETTI AL NERO DI SEPPIA E VONGOLE 36
Squid ink spaghetti, short-neck clams, garlic, lemon parsley oil, peperoncino

TAGLIOLINI E FRUITTI DI MARE 35
Fresh egg tagliolini, prawn, squid, clam, scallop, garlic, Italian parsley, peperoncino

TAGLIATELLE ALLA NORCINA 35
Fresh egg tagliatelle, white pork ragout, Parmesan, butter
ADD TRUFFLE SLICES +8

GNOCCHI DI RICOTTA 35
Butternut squash puree, cheese fondue, fried sweet pumpkin, Parmesan, sautéed hazelnut

LASAGNA BOLOGNESE 34
Parmesan, bolognese sauce

CARNE E PESCE Meat & Fish

FILETTO DI MANZO ALLA GRIGLIA 160g 95
Grilled artichoke, white asparagus, rucola, Barolo wine sauce

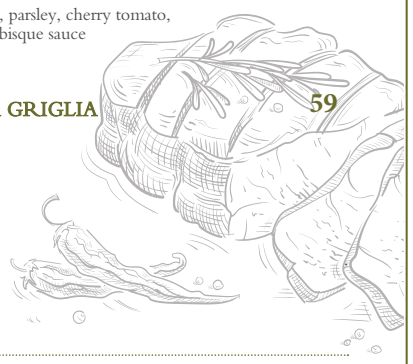
CONTROFILETTO DI MANZO ALLA GRIGLIA 160g 85
Grilled artichoke, white asparagus, rucola, Barolo wine sauce

MANZO BRASATO AL BAROLO 69
Braised beef shank, mashed potato, broccolini, cherry tomato

COSTOLETTE DI AGNELLO GRIGLIATE 200g 68
Grilled artichoke, white asparagus, rucola, Barolo wine sauce

PESCE ALL' AQUA PAZZA 63
Sea bream, octopus, squid, clam, garlic, parsley, cherry tomato, peperoncino, lemon zest, white wine, bisque sauce

MERLUZZO SALATO ALLA GRIGLIA 59
Fregola arrabbiata, roasted fennel



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.

VEGETARIAN GLUTEN FREE CONTAINS NUT DAIRY SPICY SIGNATURE DISH

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