



ANTIPASTI APPETIZER

LIVING ROOM ANTIPASTO MISTO (PER DUE)	35
Chef's selection of freshly prepared appetizers (for two)	
MISTO DI SALUMI ARTIGIANALI (PER DUE)	35
Selection of assorted artisan cold cuts & pickles (for two)	
PROSCIUTTO DI PARMA E MOZZARELLA DI BUFALA	34
Parma ham, buffalo mozzarella	
TONNATO	28
Traditional Italian roasted grain-feed beef sirloin, tuna mayonnaise sauce, caper berry, extra virgin olive oil	
CALAMARI FRITTI	25
Deep fried squid, anchovy mayonnaise sauce, chive, lemon	
ASPARAGI ALLA GRIGLIA	24
Grilled asparagus, Parma ham, smoked scamorza	
BURRATA CON RUCOLA	24
Burrata, cherry tomato, rucola, anchovy, kalamata olive, extra virgin olive oil	
SALMONE AFFUMICATO	24
Home-smoked salmon, sour cream, chive, caper berry, red onion	
BRUSCHETTA	18
Cherry tomato, basil, oregano, garlic baguette	
RUCOLA	18
Rucola salad, Grana Padano, balsamic vinegar aged 15 years	

ZUPPE E PASTE SOUP & PASTA

LINGUINE ALL' ASTICE	45
Fresh linguine pasta, Canadian lobster, cherry tomato, herb, garlic, parsley	
SPAGHETTI POSILLIPO	30
Fresh spaghetti pasta, clam, zucchini, cherry tomato, garlic, peperoncino, rucola	
MACCHERONCINI ALLA CARBONARA	30
Fresh maccheroncini pasta, organic egg yolk, cured pork cheek, pecorino	
GNOCCHI DI PATATE	28
Hand-crafted potato dumpling, grated black truffle, home-made ricotta, cheese fondue sauce	
FUSILLI CON RAGÙ ALLA BOLOGNESE	28
Fresh fusilli pasta, Australian Wagyu beef Bolognese sauce	
RISOTTO CON SALSICCIA	26
Risotto rice, fennel sausage, sautéed mushroom, garlic, burrata, extra virgin olive oil	
MINISTRONE DI VERDURA	22
Authentic seasonal vegetable soup, basil pesto	

CARNE E PESCE MEAT & FISH

DENTICE AL FORNO (PER DUE)	89
Whole oven-roasted red snapper (1kg / for two), green asparagus, lemon, tomato, zucchini, olive oil, herb, citronette	
TAGLIATA DI MANZO CON RUCOLA	64
Australian Wagyu beef striploin MB3, rucola salad, Grana Padano, balsamic vinegar aged 15 years	
COSTOLETTE DI AGNELLO	54
Lamb chop, roasted cherry tomato, carrot, zucchini, truffle mashed potato	
MERLUZZO ALLA LUCIANA	42
Black cod, cherry tomato, caper berry, parsley, potato, kalamata olive, white wine	
COTOLETTA ALLA MILANESE	42
Breaded Iberico pork chop, rucola, cherry tomato, Grana Padano	
POLLO AL LIMONE	42
Slow cooked organic spring chicken, rosemary, lemon, grilled mushroom, roasted potato	

PIZZE PIZZA

MARGHERITA CON FUNGHI	28
PROSCIUTTO COTTO	
San Marzano tomato, mozzarella, mushroom, champagne ham, basil	
DIAVOLA	26
San Marzano tomato, Napoli salami, mozzarella, basil, chili	
MARGHERITA	24
San Marzano tomato, mozzarella, basil	
QUATTRO FUNGHI	30
Mozzarella, four kinds of mushroom	
PROSCIUTTO E RUCOLA	30
Mozzarella, rucola salad, cherry tomato, Parma ham	
BUFALA	26
Cherry tomato, basil, buffalo mozzarella	

BEVANDE DRINKS

ADE	8
Pink lemon / Honey grapefruit / Passion fruit / Strawberry cream soda	
BEER	12
Wild Wave, 'Park Hyatt Busan Edition' (Draft, 380ml) / Peroni, Italy (330ml) / Heineken, Netherlands (330ml)	
WINE BY THE GLASS (150ml)	
Batasiolo, Sette Cascine Prosecco Brut, Italy	15
Pinot Grigio Delle Venezie, D.O.C., 'Masianco', Masi, Veneto, Italy	18
Sauvignon Blanc, Woven Stone, Ohau, New Zealand	19
Riesling, Auslese, Moselland, Germany	20
Chianti Classico, D.O.C.G., 'Peppoli', Marchesi Antinori, Italy	21
Cabernet Sauvignon, Gnarly Head, Delicato Family Vineyards, California, USA	23