



## ANTIPASTI APPETIZER

LIVING ROOM ANTIPASTO MISTO (FOR TWO)	35
Chef's selection of freshly prepared appetizers	
MISTO DI SALUMI ARTIGIANALI (FOR TWO)	35
Selection of assorted artisan cold cuts & pickles	
PROSCIUTTO DI PARMA E MOZZARELLA DI BUFALA	34
Parma ham, buffalo mozzarella	
TONNATO	28
Traditional Italian roasted grain-fed beef sirloin, tuna mayonnaise sauce, caper berry, extra virgin olive oil	
CALAMARI FRITTI	25
Deep fried squid, anchovy mayonnaise sauce, chive, lemon	
POLIPO	24
Traditional braised octopus, potato, caper, black olive	
BURRATA	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	
TRAFFLE BURRATA BRUSCHETTA	24
Burrata, basil, black truffle, baguette	
INSALATA MISTA	18
Radicchio, butter lettuce, iceberg lettuce, artichoke, sundried tomato, Grana Padano, balsamic vinegar aged 15 years	

## ZUPPE E PASTE SOUP & PASTA

LINGUINE ALL'ASTICE	45
Fresh linguine, Canadian lobster, cherry tomato, herb, garlic	
LASAGNA DI CARNEVALE	34
Pork sausage, boiled egg, homemade ricotta, mozzarella, tomato, meat ball, Grana Padano	
GNOCCHI CON TARTUFO	30
Hand-crafted potato dumpling, black truffle, mushroom, goat cheese	
RISOTTO CON ZUCCA	30
Parma ham, sweet pumpkin, parmesan	
MACCHERONCINI CON RICOTTA	28
Fresh maccheroncini, eggplant, homemade ricotta, tomato, basil, Grana Padano	
SPAGHETTI POSILLIPO	28
Fresh spaghetti, clam, zucchini, cherry tomato, garlic, peperoncino, rucola	
TAGLIATELLE ALLA PUTTANESCA	28
Tagliatelle, garlic, peperoncino, caper, anchovy, black olive	
MINISTRONE DI VERDURA	22
Authentic seasonal vegetable soup, basil pesto	

## CARNE E PESCE MEAT & FISH

FILLETTO DI MANZO ALLA GRIGLIA (160g)	76
Grilled Australian Wagyu tenderloin beef MB3, grilled mushroom, roasted potato, cherry tomato	
TAGLIATA DI MANZO (160g)	64
Grilled Australian Wagyu beef striploin MB3, rucola, Grana Padano, balsamic vinegar aged 15 years	
COSTOLETTE DI AGNELLO (200g)	52
Grilled New Zealand lamb chop, cherry tomato, carrot, zucchini, truffle mashed potato	
COTOLETTA ALLA MILANESE (250g)	48
Pan-roasted breaded pan fried Iberico pork chop, rucola, cherry tomato, Grana Padano	
CARTOCCIO	45
Steamed halibut, green asparagus, lemon, tomato, zucchini, olive oil, herb, citronette	
MERLUZZO ALLA LUCIANA	42
Pan-roasted black cod, cherry tomato, caper berry, parsley, potato, kalamata olive, white wine	

## PIZZE PIZZA

PROSCIUTTO E RUCOLA	32
San Marzano tomato, Parma ham, mozzarella, rucola, cherry tomato	
MARGHERITA DATTERINO COTTO	30
Datterino yellow tomato, cotto ham, mozzarella, burrata, rucola	
QUATTRO FUNGHI	30
Four kinds of mushroom, mozzarella	
CINQUE FORMAGGI	30
Smoked scamorza, mozzarella, Gorgonzola, ricotta, Grana Padano	
SALAME PICANTE	28
San Marzano tomato, Napoli salami, mozzarella, peperoncino	
MARGHERITA	24
San Marzano tomato, mozzarella, basil	

## BEVANDE DRINKS

ADE	8
Pink lemon / Honey grapefruit / Calamansi Orange / Strawberry soda	
DRAFT BEER	12
Wild Wave, 'Park Hyatt Busan Edition' (380ml)	
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
Domaine Vincent Bouzereau, Bourgogne, France	26

✓ VEGETARIAN ✗ GLUTEN FREE 🥜 NUT FREE 🥛 DAIRY FREE 🌶️ SPICY ☆ SIGNATURE DISH

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