



## ANTIPASTI APPETIZER

<b>ANTIPASTO MISTO (FOR TWO)</b> ☆	35
Chef's selection of freshly prepared appetizers	
<b>MISTO DI SALUMI ARTIGIANALI (FOR TWO)</b> 🍴	35
Selection of assorted artisan cold cuts & pickles	
<b>PROSCIUTTO DI PARMA E MELONE</b> 🍴🍴	30
Parma ham Gran Riserva, melon	
<b>FRITTO MISTO</b>	30
Squid, soft shell crab, prawn, anchovy mayonnaise, lemon	
<b>TONNATO</b> 🍴🍴☆	28
Traditional Italian roasted grain-fed beef sirloin, tuna mayonnaise sauce, caper berry, extra virgin olive oil	
<b>SALMONE AFFUMICATO</b> 🍴🍴☆	26
Home-smoked salmon, sour cream, chive, caper berry, red onion	
<b>POLIPO</b> 🍴🍴🍴	26
Grilled octopus, squid black ink, fennel, tomato salsa, herb salad	
<b>BURRATA CON RUCOLA</b> 🍴🍴	24
Burrata, cherry tomato, rucola, anchovy, extra virgin olive oil	
<b>CARPACCIO DI SPIGOLA</b> 🍴🍴	24
Seabass, zucchini, carrot, celery, lemon zest, extra virgin olive oil, lemon juice	
<b>BRUSCHETTA CAPONATA BURRATA</b> 🍴	24
Grilled ciabatta bread, vegetable caponata, Burrata, fresh summer Norcia black truffle	
<b>INSALATA DI STAGIONE MISTA</b> 🌿🍴🍴	18
Radicchio, butter lettuce, iceberg lettuce, artichoke, sundried tomato, Parmesan, balsamic vinegar aged 15 years	

## ZUPPE E PASTE SOUP & PASTA

<b>LINGUINE ALL'ASTICE</b> 🍴☆	45
Fresh linguine, Canadian lobster, cherry tomato, herb, garlic	
<b>LASAGNA NAPOLETANA</b> 🍴	32
Authentic Neapolitan style lasagna, pork sausage, boiled egg, Parmesan, homemade ricotta, mozzarella, tomato, meatball	
<b>TAGLIATELLE ALLA NORCINA</b> 🍴	32
Egg tagliatelle, fresh summer Norcia black truffle, pork white ragu sauce, Parmesan	
<b>RISOTTO FRUITTI DI MARE</b> 🍴	30
Risotto rice, zucchini, abalone, clam, squid, prawn, snapper, seafood stock	
<b>SPAGHETTI CALAMARETTI VONGOLE</b> 🍴☆	30
Datterino yellow tomato sauce, squid, clam	
<b>RIGATONI RUMMO ALLA CARBONARA</b> 🍴	28
Rigatoni, egg, pork guanciale, pecorino, black pepper	
<b>FUSILLI CON RICOTTA</b> 🍴	28
Fusilli, eggplant, homemade ricotta, tomato, basil, Parmesan	
<b>GNOCCHI AI QUATTRO FORMAGGI</b>	26
Hand-crafted potato gnocchi, cheese fondue sauce, Parmesan, fresh summer Norcia black truffle	
<b>ZUPPA DI PESCE</b> 🌿	30
Abalone, squid, prawn, cod, clams, seafood stock, garlic crouton	
<b>MINISTRONE DI VERDURA</b> 🌿🍴	22
Authentic seasonal vegetable soup, basil pesto	

## CARNE E PESCE MEAT & FISH

<b>FILLETTO DI MANZO ALLA GRIGLIA (160g)</b> 🍴 76	76
Grilled Australian Black Angus beef tenderloin MB3, potato gratin, green asparagus, tomato, chianti red wine sauce	
<b>TAGLIATA DI MANZO (160g)</b> 🍴🍴	64
Grilled Australian Black Angus beef striploin MB3, rucola, Parmesan, balsamic vinegar aged 15 years	
<b>COSTOLETTE DI AGNELLO (200g)</b> 🍴	60
Grilled New Zealand lamb chop, roasted baby potato, green asparagus Italian salsa verde	
<b>CAPOCOLLO ALLA GRIGLIA (160g)</b> 🍴🍴☆	54
Grilled Iberiko pork neck, double cooked onion, green pea, balsamic vinegar aged 15 years, extra virgin olive oil	
<b>MERLUZZO CON FAGIOLI</b> 🍴🍴	50
Pan-roasted fillet of cod, cold summer-bean salad, red onion, celery, olive oil, lemon juice, parsley, lemon zest, herb salad	
<b>DENTICE E VONGOLE</b> 🍴🍴☆	50
Pan-roasted fillet of snapper, zucchini, clam, white wine, cherry tomato	

## PIZZE PIZZA

<b>PROSCIUTTO E RUCOLA</b> 🍴	32
San Marzano tomato, Parma ham, mozzarella, rucola, cherry tomato	
<b>MARGHERITA DATTERINO COTTO</b> 🍴	30
Datterino yellow tomato, cotto ham, mozzarella, Burrata, rucola	
<b>QUATTRO FUNGHI</b> 🍴	30
Mozzarella, four kinds of mushroom, rucola, truffle oil	
<b>CINQUE FORMAGGI</b> 🍴	30
Smoked scamorza, mozzarella, Gorgonzola, ricotta, Grana Padano	
<b>SALAME PICANTE</b> 🍴🌿☆	28
San Marzano tomato, Napoli salami, mozzarella, peperoncino	
<b>MARGHERITA</b> 🌿🍴	24
San Marzano tomato, mozzarella, basil	

## BEVANDE DRINKS

<b>ADE</b>	10
Blue lemon / Honey grapefruit / Apple mango	
<b>DRAFT BEER</b>	15
Wild Wave, 'Park Hyatt Busan Edition' (350ml)	
<b>WINE BY THE GLASS (150ml)</b>	
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, Kabinett, Dr. Loosen, Mosel, Germany	20
Macon Fuisse, Domaine Barraud, France	24
Chianti Classico, D.O.C.G., 'Peppoli', Marchesi Antinori, Italy	21
Cabernet Sauvignon, Gnarly Head, Delicato Family Vineyards, California, USA	23
Pinot Noir, Cloudy Bay, Marlborough	28

🌿 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.