



ANTIPASTI APPETIZER

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 MELONE 🍷 🍷	30
Parma ham Gran Riserva, melon	
FRITTO MISTO	30
Squid, soft shell crab, prawn, anchovy mayonnaise, lemon	
TONNATO 🍷 🍷 ☆	28
Traditional Italian roasted grain-fed beef sirloin, tuna mayonnaise sauce, caper berry, extra virgin olive oil	
SALMONE AFFUMICATO 🍷 🍷 ☆	26
Home-smoked salmon, sour cream, chive, caper berry, red onion	
POLIPO 🍷 🍷 🍷	26
Grilled octopus, squid black ink, fennel, tomato salsa, herb salad	
BURRATA CON RUCOLA 🍷 🍷	24
Burrata, cherry tomato, rucola, anchovy, extra virgin olive oil	
CARPACCIO DI SPIGOLA 🍷 🍷	24
Halibut, zucchini, carrot, celery, lemon zest, extra virgin olive oil, lemon juice	
BRUSCHETTA CAPONATA BURRATA 🍷	24
Grilled ciabatta bread, vegetable caponata, Burrata, fresh summer Norcia black truffle	
INSALATA DI STAGIONE MISTA 🍷 🍷 🍷	18
Radicchio, butter lettuce, iceberg lettuce, artichoke, sundried tomato, Parmesan, balsamic vinegar aged 15 years	

ZUPPE E PASTE SOUP & PASTA

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

CARNE E PESCE MEAT & FISH

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

PIZZE PIZZA

SPECIALITY PIZZA

TARTUFO NERO 🍷	36
Mozzarella, ricotta, mushroom, rucola, fresh black truffle	
SALMONE 🍷	34
Homemade smoked salmon, zucchini, straciatella, rucola, lemon zest	
SALSICCIA 🍷	32
Pork sausage, scamorza, mozzarella, roasted potato	

CLASSIC PIZZA

PROSCIUTTO E RUCOLA 🍷	34
Cherry tomato, Parma ham, mozzarella, rucola, basil	
QUATTRO FORMAGGI 🍷	30
Mozzarella, Gorgonzola, provolone, parmigiano	
DIAVOLA 🍷 🍷 ☆	28
San Marzano tomato, spicy salami Iberico, mozzarella, basil, chili	
MARGHERITA 🍷	24
San Marzano tomato, mozzarella, basil	

BEVANDE DRINKS

ADE	10
Pink lemon / Honey grapefruit / Apple mango	
DRAFT BEER	15
Wild Wave, 'Park Hyatt Busan Edition' (350ml)	
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, 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.