

## South of Italy

### 3-COURSE

50



#### A choice of APPETIZER

##### BURRATA CON RUCOLA

Burrata, cherry tomato, rucola, anchovy, extra virgin olive oil

##### TONNATO

Traditional Italian roasted grain-fed beef sirloin, tuna mayonnaise sauce, caper berry, extra virgin olive oil

##### CARPACCIO DI SPIGOLA

Halibut, zucchini, carrot, celery, lemon zest, extra virgin olive oil, lemon juice

#### A choice of MAIN

##### PIZZA MARGHERITA

San Marzano tomato, mozzarella, basil

##### PIZZA DIAVOLA

San Marzano tomato, salami Iberico, mozzarella, basil, chili

##### RISOTTO FRUITTI DI MARE

Risotto rice, zucchini, abalone, clam, squid, prawn, snapper, seafood stock

##### SPAGHETTI CALAMARETTI VONGOLE

Datterino yellow tomato sauce, squid, clam

##### LASAGNA NAPOLETANA

Authentic Napolitan style lasagna, boiled egg, Parmesan, homemade ricotta, mozzarella, tomato, meatball

##### MERLUZZO CON FAGIOLI

Pan-roasted fillet of cod, cold summer-bean salad, red onion, celery, olive oil, lemon juice, parsley, lemon zest, herb salad

##### CAPOCOLLO ALLA GRIGLIA (120g)

Grilled Iberiko pork neck, double cooked onion, green pea, balsamic vinegar aged 15 years, extra virgin olive oil

##### LINGUINE ALL'ASTICE

Fresh linguine, Canadian lobster, cherry tomato, herb, garlic

##### COSTOLETTE DIAGNELLO (160g)

Grilled New Zealand lamb chop, roasted baby potato, green asparagus, Italian salsa verde

##### TAGLIATA DI MANZO (120g)

Grilled Australian Wagyu beef striploin MB3, rucola, Parmesan, balsamic vinegar aged 15 years

##### FILLETTO DI MANZO (100g)

Grilled Australian Black Angus beef tenderloin MB3, potato gratin, green asparagus, tomato, chianti red wine sauce

#### DESSERT

Selection of sweets

## North of Italy

### 4-COURSE

65



#### A choice of APPETIZER

##### TONNATO

Traditional Italian roasted grain-fed beef sirloin, tuna mayonnaise sauce, caper berry, extra virgin olive oil

##### BRUSCHETTA CAPONATA BURRATA

Grilled ciabatta bread, vegetable caponata, Burrata, fresh summer Norcia black truffle

##### SALMONE AFFUMICATO

Home-smoked salmon, sour cream, chive, caper berry, red onion

##### CARPACCIO DI SPIGOLA

Halibut, zucchini, carrot, celery, lemon zest, extra virgin olive oil, lemon juice

#### A choice of PASTA or RISOTTO

##### FUSILLI CON RICOTTA

Fusilli, eggplant, homemade ricotta, tomato, basil, Parmesan

##### RISOTTO FRUITTI DI MARE

Risotto rice, zucchini, abalone, clam, squid, prawn, snapper, seafood stock

##### TAGLIATELLE ALLA NORCINA

Egg tagliatelle, fresh summer Norcia black truffle, pork white ragu sauce, Parmesan

##### LINGUINE ALL'ASTICE

Fresh linguine pasta, Canadian lobster, cherry tomato, herb, garlic

#### A choice of MAIN

##### MERLUZZO CON FAGIOLI

Pan-roasted fillet of cod, cold summer-bean salad, red onion, celery, olive oil, lemon juice, parsley, lemon zest, herb salad

##### CAPOCOLLO ALLA GRIGLIA (120g)

Grilled Iberiko pork neck, double cooked onion, green pea, balsamic vinegar aged 15 years, extra virgin olive oil

##### COSTOLETTE DIAGNELLO (160g)

Grilled New Zealand lamb chop, roasted baby potato, green asparagus, Italian salsa verde

##### TAGLIATA DI MANZO (120g)

Grilled Australian Black Angus beef striploin MB3, rucola, Parmesan, balsamic vinegar aged 15 years

##### FILLETTO DI MANZO (100g)

Grilled Australian Black Angus beef tenderloin MB3, potato gratin, green asparagus, tomato, chianti red wine sauce

#### DESSERT

Selection of sweets

## PIZZE PIZZA

### SPECIALITY PIZZA

##### TARTUFO NERO

Mozzarella, ricotta, mushroom, rucola, fresh black truffle

##### SALMONE

Homemade smoked salmon, zucchini, straciatella, rucola, lemon zest

##### SALSICCIA

Pork sausage, scamorza, mozzarella, roasted potato

### CLASSIC PIZZA

##### PROSCIUTTO E RUCOLA

Cherry tomato, Parma ham, mozzarella, rucola, basil

##### QUATTRO FORMAGGI

Mozzarella, Gorgonzola, ricotta, provolone, parmigiano

##### DIAVOLA

San Marzano tomato, salami Iberico, mozzarella, basil, chili

##### MARGHERITA

San Marzano tomato, mozzarella, basil

## BEVANDE DRINKS

##### ADE

Pink lemon / Honey grapefruit / Apple mango

##### SOFT DRINK

Coca Cola / Sprite / Fanta (Orange)

##### DRAFT BEER

Wild Wave, 'Park Hyatt Busan Edition' (350ml)

##### WINE BY THE GLASS (150ml)

Batasiolo, Sette Cascine Prosecco Brut, Italy

Pinot Grigio Delle Venezie, D.O.C., 'Masianco', Masi, Veneto, Italy

Sauvignon Blanc, Woven Stone, Ohau, New Zealand

Riesling, Kabinett, Dr. Loosen, Mosel, Germany

Macon Fuisse, Domaine Barraud, France

Chianti Classico, D.O.C.G., 'Peppoli',

Marchesi Antinori, Italy

Cabernet Sauvignon, Gnarly Head,

Delicato Family Vineyards, California, USA

Pinot Noir, Cloudy Bay, Marlborough, New Zealand