

A LA CARTE

ANTIPASTI Appetizer

SEA BREAM CRUDO ⊗ ⊕ ⊙ 35
Sea bream, red onion, asparagus, chive, dill, white balsamic vinegar

SALMONE ALLA INSALATA ⊗ ⊕ ⊙ ★ 30
Home-cured salmon, caper berry, herb, pink pepper, rosé wine vinegar, beet

TONNATO ⊗ ⊕ ★ 28
Traditional Italian style roasted Australian beef sirloin, tuna mayonnaise sauce, caper berry

FICHI E PROSCIUTTO ⊗ ⊕ 27
Prosciutto di parma, rucola, ricotta, pecan, balsamic vinegar

BRUSCHETTA DUO ⊕ 27
Sour dough, Burrata, roasted cherry tomato, garlic, parsley, anchovy
Sour dough, Burrata, fig, prosciutto di parma, Parmesan, parsley

INSALATA DI STAGIONE MISTA √ ⊗ 25
Assorted lettuce, artichoke, sundried tomato, homemade ricotta, Parmesan, crouton, grated hazelnut, balsamic vinaigrette

PIZZE Pizza We only use imported mozzarella from Italy for all our pizzas.

PROSCIUTTO COTTO E RUCOLA ⊕ ★ 32
Parmesan sauce, mozzarella, prosciutto cotto, rucola

CAPRICCIOSA ⊕ 32
Neapolitan tomato sauce, mozzarella, mushroom, roasted bell pepper, prosciutto cotto

QUATTRO FORMAGGI ⊕ 30
Parmesan, gorgonzola, smoked mozzarella, mozzarella

SALAMI PICANTE ⊕ √ 28
Neapolitan tomato sauce, mozzarella, chorizo salami, peperoncino

MARGHERITA ⊕ ★ 26
Neapolitan tomato sauce, mozzarella, Parmesan, basil

CONTORNI Simple Side dish

PROSCIUTTO DI PARMA CRUDO ⊕ 15
Prosciutto di parma, sour dough, butter

PROSCIUTTO COTTO ⊕ 15
Prosciutto cotto, sour dough, butter

BURRATA ⊗ ⊕ 10
Burrata

RUCOLA ⊗ ⊕ 8
Rucola, Parmesan

ZUPPA E PASTE Soup & Pasta

ZUPPA DI COZZE ⊕ √ 30
Mussel, cherry tomato, sour dough, lemon, parsley, garlic, peperoncino

ZUPPA DI ZUCCA ⊗ 20
Sweet pumpkin, potato, onion, fresh cream, roasted pumpkin seed

LINGUINE AL GRANCHIO ⊕ √ ★ 40
Linguine, crab, cherry tomato, bisque sauce, peperoncino

TAGLIOLINI E FRUITTI DI MARE ⊕ √ ★ 35
Fresh egg tagliolini, prawn, squid, clam, zucchini, garlic

TAGLIATELLE ALLA NORCINA ⊕ ★ 35
Fresh egg tagliatelle, white pork ragout, Parmesan, parsley, butter

RISOTTO CON FUNGHI ⊕ 35
Rice, assorted mushroom, Parmesan, fresh cream, butter, parsley, guanciale

SPAGHETTI ALLA POMODORO ⊕ ★ 32
Spaghetti, Neapolitan tomato sauce, Burrata, basil, Parmesan

LASAGNA BOLOGNESE ⊕ 30
Lasagna, bolognese sauce, Parmesan

CARNE E PESCE Meat & Fish

FILETTO DI MANZO ALLA GRIGLIA ⊗ ⊕ ⊙ 79
Australian MB3 tenderloin beef, caramelized onion, half dried tomato, broccolini, truffle veal jus

COSTOLETTE DI AGNELLO ⊗ ⊕ 68
Lamb chop, mashed mushroom, broccolini, bell pepper

CONTROFILETTO DI MANZO ⊗ ⊕ ⊙ 67
Australian striploin beef MB3, caramelized onion, half dried tomato, broccolini, truffle veal jus

PESCE ALL' AQUA PAZZA ⊗ ⊕ ⊙ √ ★ 60
Rockfish, webfoot octopus, clam, cherry tomato, garlic, white wine, peperoncino, lemon zest

DENTICE ALLA GRIGLIA ⊗ ⊕ ⊙ 58
Grilled sea bream, caper berry, herb mix salad, leek oil, rosé balsamic vinegar

POLLO ALLA CACCIATORE ⊗ ⊕ ⊙ √ 48
Chicken, tomato sauce, potato, mushroom, zucchini, paprika, Parmesan, caper

Our chefs are pleased to accommodate requests related to food allergies or special dietary requirements. Please inform our staff of any such requests in advance.

∇ 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.