

## ***Chef Marco's Seasonal Specials***

### ***Uovo barzotto \$48***

Sous-vide organic egg, celery root mash, sautéed 'porcini' mushrooms  
shaved Winter Black Truffle from Périgord, France(V)

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### ***Battuto al tatufo \$68***

Grass-fed beef 'tartare' chopped 'a la minute', classic condiment, deep-fried egg  
yolk shaved Winter Black Truffle from Périgord, France

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### ***Tagliatelle al tartufo \$48***

Homemade 'tagliatelle' with parmesan cheese butter emulsion  
shaved Winter Black Truffle from Périgord, France (V)

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### ***Tonno rosso \$36***

Yellow fin tuna Akami served with 'Taggiasche' black olives, Sicilian capers  
orange, lemon skin, cherry tomatoes and fresh herbs

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### ***Tagliatelle ai finferli \$40***

Homemade 'tagliatelle' with sautéed seasonal golden 'girolle' mushrooms  
truffle emulsion sauce

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### ***Paccheri aragosta \$62***

'Paccheri di Graniano' pasta with live Canadian lobster, 'San Marzano' tomatoes  
with fresh mint and basil, orange zest

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### ***Manzo - carciofi \$88***

Pan-fried Full Blood Wagyu beef striploin MB6 (180g)  
glazed chestnuts, parsnip mash, mustard jus

\*Additional Winter Black Truffle available at seasonal Pricing - \$7/gm.