

Chef Marco's Seasonal Specials

Tonno rosso

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

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

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Paccheri aragosta

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

62

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Ricciola

Pan seared Japanese Yellowtail, green pea purée, roasted tomatoes red onions and 'cipollotto'

46

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Manzo – carciofi

Pan-fried Full Blood Wagyu beef striploin MB6 (180g) sautéed baby artichokes, parsnip mash, mustard jus

88