

CAVIAR (E)(G)(D)

Kristal - Kaviari	30G	50G
Caviar from sturgeon "Acipenser Schrencki" or "Dauricus Schrencki". Simply beautiful, with a dark to golden amber color. Rich and complex flavors with a final note of almond.	790	1,190
Uga Iranian Caviar Imperial Beluga	30G	50G
100% Iranian Beluga Caviar. This caviar is prepared and packed under the control of "SHILAT" Iranian State Fisheries Organisation. This great sturgeon is located in the Caspian Sea on the coast of Iran. The large roe is oval in shape and the colour tones of the pearls are light grey. The caviar has a rich, smooth taste and is of the highest.	998	1,590

Our caviar selection is served with boiled egg yolks & whites, blinis, sour cream, chives



ANTIPASTI & INSALATE

Fritto (D)(S)(G)	120
Golden fried calamari, prawns, zucchini, aioli, spicy tomato dip	
Polpo Cacio E Pepe (D)(S)	165
Slow-cooked roasted octopus, artichoke, cacio e pepe sauce	
Ravioli Del Plin (E)(G)	96
Seared Plin ravioli filled with slow-cooked Genovese beef ragout, sour onion bearnaise	
Melanzana (D)(V)(G)	98
Smoked eggplant, Grana Padano cream, preserved tomato film, basil sauce	
La Grande Burrata (D)(V)(G)	185
Burrata, tomatoes mix, avocado, pickled vegetables, basil pesto	
Insalata Ai 4 Semi (N)(V)	95
Baby spinach, kale salad, orange, peanut, baby gem, seeds mix, agave dressing	
Avocado al Miso, Lattuga, Nori, Caponata Di Verdura, Carasau (D)(N)(V)(G)	90
Miso marinated avocado in guacamole style, Nori seaweed, vegetables ratatouille, lettuce, carasau bread	
Insalata Di Gamberi (S)(E)	135
Prawn salad, kale, lettuce, quinoa, apple, strawberry, Japanese mayo, lemon dressing	
Fichi E Caprino (N)(D)(V)	115
Goat cheese & fig salad, aged balsamico dressing, pecan nuts, pomegranate	
Zuppa Di Funghi & Fontina (V)(D)(G)	84
Roasted mushroom soup, fontina cheese fondue	

I CRUDI BAR

Ostriche Gillaudeau, France (S)	60 per pc
Freshly shucked oysters served with shallot vinegar	
Rawberto's Grande Crudo (S)(N)(G)(D)	1,000
Red Mazara prawns, tuna tartare, Kristal Caviar bites, scallop 'carpaccio', Gillaudeau oysters, daily catch fish ceviche	
Tonno Battuto (E)(G)	120
Tuna tartare, avocado, wasabi mayo	
Tacos Di Patate, Insalatina, Branzino Tartare, Coriandolo e Lime (E)	90
Potato tacos, seabass tartare, coriander, lime, spices cress	
Tonno Affettato (E)	115
Thinly sliced yellowfin tuna, rainbow Datterino tomatoes, smoked mayo, kaffir lime	
Carpaccio Di Capasanta (N)(S)(G)	134
Hokkaido scallops carpaccio, truffle ponzu, edamame, cashew nuts, confit mushroom	
Manzo Tradizionale (E)	120
Wagyu beef tartare, truffle mayo, pioppini mushroom	
Manzo Carpaccio (D)(E)	114
Angus beef carpaccio, fresh mushroom, wild rocket, Grana Padano, truffle mayo	
PIZZE	
Pizza Bianca (D)(V)(G)	214
Napolitan style pizza, Fior di latte and Scamorza cheese, black truffle	
Pizza Roberto's (D)(G)	148
Crispy dough base topped with raw beef carpaccio, wild rocket, Grana Padano shavings, black truffle brunoise	
Musti's (D)(V)(G)	130
Crispy dough base topped with burrata cheese, Datterini tomatoes & rocket	
Pizza Valtellina (D)(G)	175
Napolitan style pizza, tomato sauce, fior di latte, thinly sliced bresaola, rocket & Grana Padano	

Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter.

D - Dairy / E - Egg / G - Gluten / H - Homemade Pasta / N - Nuts / S - Shellfish / V - Vegetarian

SECONDI DI PESCE

Salmone (D)(N)	175
Citrus marinated roasted Salmon, broccoli purée, sautéed pak choi, beluga lentil	
Branzino (D)	220
Grilled wild seabass, baby kale & verjus sauce, smoked violet eggplant purée	

SECONDI DI CARNE

Polleto (D)(G)	175
Roasted kimchi marinated chicken, bell pepper, gravy	
Agnello (D)(N)	260
Chargrilled lamb chops, marinated with peanuts, roasted cauliflower, gravy	
Ribeye Di Angus, MB3 - 300g (D)	295
Chargrilled Angus beef ribeye, asparagus	
Guancia Di Wagyu (D)	240
Braised Wagyu beef cheek, asparagus, truffle mashed potatoes	
Tagliata Di Wagyu, Grade 4/5, 250 g (D)	440
Wagyu tenderloin tagliata style, mushroom, mashed potatoes	
Ribeye Di Wagyu, Grade 4/5- 300g (D)	460
Chargrilled Wagyu beef ribeye, broccolini	
Costata Di Manzo (D)	990
Grilled Canadian Angus Tomahawk 1.2kg, roasted potatoes & grilled vegetables	

CONTORNI CALDI

Broccolini	55	Puré Di Patate	50
Sautéed broccolini		Mashed potatoes	
Asparagi	50	Vegetali Alla Griglia	55
Sautéed green asparagus		Grilled seasonal vegetables	
Spinaci	55	Patate Arrosto	40
Sautéed baby spinach		Roast potatoes	

PASTE E RISOTTI

Gluten-free pasta available on request	
Fettuccine Roberto's (S)(D)(H)(E)(G)	214
Homemade fettuccine, Canadian lobster, green asparagus, Datterino tomatoes	
Norcina Di Angus (D)(G)	140
Fusilli pasta, Angus beef ragout, cacio sauce, mushrooms, fresh herbs	
Tortelli Al Tartufo (D)(G)(N)(E)	136
Handmade Tortelli filled with ricotta, spinach & nutmeg, truffle cream sauce	
Ravioli Burrata E Datterino (D)(E)(V)(H)(G)	128
Homemade ravioli filled with burrata cheese, datterino sauce, basil	
Il Bosco (D)(V)(G)	150
Wild forest & portobello mushroom risotto with black truffle	
Tagliolini Cacio & Pepe (D)(E)(V)(H)(G)	118
Homemade 'tagliolini' pasta, Grana Padano & Pecorino cheese creamy sauce, black pepper	

FISH DISPLAY

Astice (S)	80 per 100g
Chargrilled Canadian Lobster served with grilled vegetables	
Gambero Di Mazara (S)	95 per pc
Mazara red shrimps, raw or saute' with cherry tomatoes & basil	
Gamberone (S)	70 per pc
Grilled jumbo prawns, served with grilled vegetables	
Pescato Del Giorno	65 per 100g
Catch of the day in sea salt crust, Mediterranean sauce or grilled (please allow 45+ minutes)	
Pescato Nostrano	95 per 100g
Suggested in sea salt crust, Mediterranean sauce or grilled (please allow 45+ minutes)	
Branzino Al Sale Affumicato E Limone (S)	470
Oven-baked seabass in charcoal sea salt crust & lemon leaf served with Grilled vegetables & Salmoriglio (recommended for 2 persons, please allow 30+ minutes)	

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