

## SNACKS

<b>Bread &amp; Butter</b> <sup>(D,G)</sup> Chicken Skin, Parmesan, Truffle	40
<b>Cured Beef Cannoli</b> <sup>(N,D,G)</sup> (two pieces) Beef Tartare, Smoked Emulsion, Roasted Hazelnut	80 extra piece 35
<b>Pizzeta Fritta</b> <sup>(D,G)</sup> Cecina, Stracciatella, Tomato	80
<b>Pumpkin Tart</b> <sup>(N,GF,VG)</sup> (two pieces) Nose To Tail Pumpkin	40 extra piece 15

## TERRA STARTERS

<b>Bone Marrow Croquette</b> <sup>(D,G)</sup> Cured Beef, Smoked Mayo, Orange	80
<b>Oxtail Bombolone</b> <sup>(D,G)</sup> (two pieces) Sweet Paprika, Bitter Orange	80 extra piece 35
<b>Wagyu Ribeye Carpaccio</b> <sup>(D,G,N)</sup> Truffle Aioli, Shaved Parmigiano, Pickled Onion	125
<b>Dario's Beef Tartare "Table Side"</b> <sup>(G)</sup> Cayenne, Garlic, Lemon, Grilled Crostini	90

## GARDEN STARTERS

<b>Leek Carbonara</b> <sup>(D,G)</sup> Crispy Bacon, Parmigiano, Croutons	75
<b>Panzanella Salad</b> <sup>(G,N,V)</sup> Panzanella Dressing, Pine nuts, Basil	85
<b>Burrata</b> <sup>(D,G,N,V)</sup> Truffle Honey, Grilled Heritage Carrots, Pumpkin, Figs, Romesco, Sourdough Crisps	110
<b>Grilled Lettuce Salad</b> <sup>(D,GF,V)</sup> Baby Gem, Parmigiano, Crispy Shallots, Truffle Honey Dressing	95

## NOSE TO TAIL MAIN

<b>Braised Oyster Blade</b> <sup>(D,GF)</sup> 140 Glazed Pearl Onion, Baby Carrot, Artichoke Chip
<b>Short Rib Wellington</b> <sup>(D,G)</sup> (to share) "Table Side" 290 Roasted Vegetables, Smoked Mash Potato, Jus

## TO BEEF OR NOT TO BEEF MAIN

<b>Lamb Shoulder</b> <sup>(D,GF)</sup> (to share) 340 Milk Fed Lamb, Crispy Dry Rice, Mediterranean Yogurt, Lamb Jus
<b>Baby Chicken</b> <sup>(D,GF)</sup> 160 Citrus Marinated Corn Fed Chicken, Rosemary Crisp, Lyonnaise Onion, Roasted Chicken Jus
<b>Grilled Seabass</b> <sup>(D,GF)</sup> 240 Baby Potato, Broccoli, Jerusalem Artichoke, Kale, Beurre Rouge
<b>Grilled Octopus Rice</b> <sup>(S,GF)</sup> (to share) 280 Tomato Soffrito, Paprika, Lemon Thyme Aioli

## MARE STARTERS

<b>Garlic Chili Prawn</b> <sup>(D,G,S)</sup> Beef Jus, Lemon, Mash Potato, Prawn Cracker	155
<b>Tuna Crudo</b> <sup>(D,G,N)</sup> Parmigiano Flat Bread, Mozzarella, Pesto, Truffle	150
<b>Red Prawn Tartare</b> <sup>(S,G)</sup> Oscietra Caviar, Citrus Dressing, Crispy Prawn Shell, Crouton	190

## GRILL

<b>Picanha</b> <sup>250gr (GF)</sup> Australian Wagyu Rump Steak	180
<b>Tenderloin</b> <sup>200gr (GF)</sup> Australian Black Angus Long Fed Fillet Steak	245
<b>Striploin</b> <sup>350gr (GF)</sup> Australian Wagyu Sirloin Steak	390
<b>Ribeye</b> <sup>450gr (GF)</sup> Australian Wagyu Rib Eye Steak	520
<b>Bistecca Alla Fiorentina</b> <sup>(GF)</sup> Australian Black Angus Long Fed T-Bone Steak Served With Chunky Chips, Grilled Vegetables And Chimichurri Sauce	90 per 100grs
<b>Tomahawk</b> <sup>(GF)</sup> Australian Wagyu Double Rib Eye On the Bone Served With Chunky Chips, Grilled Vegetables And Chimichurri Sauce	120 per 100grs
<b>Japanese Wagyu Cuts From Saroma "Hokkaido Prefecture"</b>	
<b>Tenderloin</b> <sup>150gr (GF)</sup> Japanese Wagyu A5 Fillet Steak	520
<b>Striploin</b> <sup>200gr (GF)</sup> Japanese Wagyu A5 Sirloin Steak	640

## SIDES

Whipped Smoked Potato <sup>(D,GF)</sup>	35
Chunky Chips <sup>(G)</sup>	35
Truffle & Parmesan Chips <sup>(D)</sup>	50
Creamed Spinach <sup>(D,GF)</sup>	50
Grilled Asparagus <sup>(VG,GF)</sup>	40
Grilled Vegetables <sup>(VG,GF)</sup>	50

## SAUCE

Mushroom Sauce <sup>(D,GF)</sup>	15
Pepper Corn Sauce <sup>(D,GF)</sup>	15
Beef Fat Béarnaise <sup>(D,GF)</sup>	15
Chimichurri <sup>(VG,GF)</sup>	15

LASCIATE OGNI SPERANZA O VOI CHE ENTRATE: SIETE NELLE MANI DI'MACELLAIO