

SICILIAN JOURNEY

Amuse Bouche

TARTAR DI TONNO

Yellow Fin Tuna Tartar, Beetroot Emulsion, shaved Organic Yolk and Amur River Caviar

POLIPO

Citrus glazed Octopus with Sicilian Tomatoes and Lemon Potato

RAVIOLI

Freshly made Sicilian Red Prawns Ravioli with Stracciatella and shaved Truffles

Or

CAPELLINI (add 18)

Angel Hair Pasta with Bottarga and Fresh Japanese Sea Urchin

PESCE SPADA

Grilled Swordfish Belly with Sicilian Caponata and Noto Almond Sauce

SEMIFREDDO

Signature Parfait with Noto Almonds, Dulce de Leche and Honeycomb

5 COURSE MENU 108 WINE PAIRING 78 PREMIUM WINE PAIRING 118

THE CHEF IS HAPPY TO CUSTOMISE A TASTING MENU
Please ask our staff

PASTAS

STARTERS

MAINS

RAVIOLI 40

Freshly made Sicilian Red Prawns Ravioli with Stracciatella and shaved Truffles

CARPACCIO 38

Wagyu Beef Carpaccio with Winter Black Truffles

ZUPPA 46

Signature Gattopardo Seafood Stew in Terracotta Pot

BUSIATE 36

Busiate Pasta with Wagyu Beef Ragout and Bone Marrow Butter

BURRATINA 36

Soft Apulia Cheese with Basil Pesto and Pio Tosini Parma Ham

PESCE SPADA 44

Grilled Swordfish Belly with Sicilian Caponata and Noto Almond Sauce

CAPELLINI 42

Angel Hair Pasta with Bottarga and Fresh Japanese Sea Urchin

TARTAR DI TONNO 34

Yellow Fin Tuna Tartar, Beetroot Emulsion, shaved Organic Yolk and Amur River Caviar

BARRAMUNDI 42

Lightly poached Kuhlbarra Fillet in Herb Broth with Clams and Baby Spinach

TAGLIATELLE 58

Freshly made Tagliatelle with Normandy Blue Lobster, Cognac Sauce and Coriander Pesto

POLIPO 34

Citrus glazed Octopus with Sicilian Tomatoes and Lemon Potato

PESCE DEL GIORNO (please ask our staff)
Signature Salt-Baked/Grilled/Acqua Pazza Fish of the Day

CAPELANTE 36

Seared Hokkaido Scallops with Fava Beans Cream and Ikura

LOMBATELLO 48

Seared Sanchoku Wagyu Hanging Tender, Mash Potato, Broccolini and Truffle Jus

THE CHEF IS HAPPY TO PREPARE VEGETARIAN, VEGAN AND GLUTEN FREE OPTIONS IF REQUIRED

Prices are subject to 10% Service Charge and other prevailing Government Taxes