



DINE AROUND 2026

ANTIPASTO

FOCACCIA

green olive tapenade, lemon white truffle butter, sun-dried tomato & bone marrow pesto

PRIMI

choice of the following

CAESAR SALAD

grilled whole leaf romaine, house dressing Grana Padano, guanciale, croutons

RICOTTA GNUDI

ricotta dumplings, tomato sugo, basil

CRUDO DI TONNO

salt cured Yellowfin tuna lemon olive preserve, cucumber, crispy garlic, radish

SECONDI

choice of the following

PIZZOCCHERI

*buckwheat pasta, nappa cabbage, potato, caramelized onion
fontina & parmigiano*

SPAGHETTI & MEATBALL

house-made spaghetti & meatball, tomato sauce, Parmigiano, basil

MAIALE ALLA MILANESE

bone-in pork chop, breaded & flash fried, lemon, arugula & cherry tomatoes

DOLCI

choice of the following

TIRAMISU

espresso soaked ladyfingers, sweet mascarpone Tia Maria coffee liqueur

TORTA AL LIMONE

lemon, olive oil & semolina torta, lemon syrup, crème fraîche custard

\$50 per person

excluding taxes & gratuity

black out days - Friday Feb 13 & Saturday Feb 14