



## Appetizers

<b>Seared Mediterranean Scampi</b>	<b>388</b>
served lukewarm with pickled radish, Hokkaido sea urchin, crustacean sabayon	
<b>“Macelleria Oberto” Fassone Veal Tartare</b>	<b>588</b>
potatoes in different textures, aromatic veal broth, Alba white truffle	
<b>Poached “Tayouran” Egg</b>	<b>588</b>
porcini mushroom, mushroom foam, Alba white truffle	
<b>Marinated Japanese Tuna</b>	<b>398</b>
yuzu and tofu emulsion, Kaluga caviar	

## Pasta

<b>Burrata Cheese Ravioli</b>	<b>268</b>
black olive, eggplant sauce, cherry tomato, basil	
<b>“Riserva San Massimo” Carnaroli Risotto</b>	<b>388</b>
porcini mushroom, mushroom jus, aromatic herbs	
<b>Artisanal Linguine “Pastificio Gentile”</b>	<b>428</b>
Hokkaido sea urchin, Mediterranean herbs, lemon olive oil	
<b>Artisanal Spaghetti “Pastificio Gentile”</b>	<b>428</b>
Sicilian red prawns, prawn head extract, datterino tomato	
<b>Homemade Tagliolini</b>	<b>880</b>
24 months “Parmigiano Reggiano”, butter, Alba white truffle	

*All prices in MOP are subject to 10% service charge*