



## Appetizers

<b>“Macelleria Oberto” Fassone Veal Tartare</b>	<b>388</b>
potatoes in different textures, aromatic veal broth, 8 ½ selection caviar	
<b>Confit Salted Cod</b>	<b>388</b>
eggplant caponata, aromatic fish and tomato jus	
<b>Marinated Japanese Tuna</b>	<b>398</b>
yuzu and tofu emulsion, 8 ½ selection caviar	
<b>Seared Norwegian Scampi</b>	<b>398</b>
yellow Porcini mushroom, mushroom sabayon	

## Pasta

<b>Burrata Cheese Ravioli</b>	<b>268</b>
black olive, eggplant sauce, cherry tomato, basil	
<b>Artisanal Linguine “Pastificio Gentile”</b>	<b>428</b>
Sicilian red prawns, prawn head extract, Mediterranean herbs	
<b>Artisanal Spaghetti “Pastificio Gentile”</b>	<b>428</b>
Norwegian live king crab, Amalfi lemon, basil	
<b>“Riserva San Massimo” Carnaroli Risotto</b>	<b>428</b>
Sardinian saffron, honey peas, 30 months aged parmigiano	

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