



DINNER MENU

(Monday - Wednesday) AVAILABLE FROM 6:00 PM TO 1:30 AM)

(Thursday - Sunday) AVAILABLE FROM 6:00 PM TO 2:30 AM)



CRUDI

Caviale Beluga 50g Blinis and Condiments	2,750
Caviale Oscietra 50g Blinis and Condiments	1,350
Ostriche (S) Daily Selection of Oysters	Market Price
Carpaccio di Manzo (GF)  Beef Tenderloin, Crispy Parmesan, Homemade Mayonnaise, Black Truffle	190
Tartare di Tonno Tuna Tartare, Citrus, Avocado, Croutons	160
Capesante Marinate (GF) (N) (S)  Cured Hokkaido Scallops, Truffle Vinaigrette, Hazelnuts	190

ANTIPASTI

Antipasto All'Italiana  Sliced Cured Cold Cuts & Cheese	275
Burrata & Pomodorini (VG) (N) Burrata, Tomato, Basil Pesto, Taggiasca Olives, Ciabatta Bread	120
Insalata di Avocado (GF)  Avocado Slices, Datterino Tomatoes, Mix lettuce, Frisee Salad, Rocket Salad, Cucumber	100
Polipo Alla Griglia (GF) (N) (S) Grilled Octopus, Caponata, Peppers Salsa, Gremolata	140
Carciofi alla "Giudia" (GF) (VG) Fried Artichokes, Salmoriglio Sauce, Rocket Salad, Parmesan	100
Fritto di Calamari (S)  Fried Calamari, Tartar Sauce	110

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PASTA & RISOTTO

Spaghetti all'Astice (S) 	250
Lobster Spaghetti, Cherry Tomatoes, Fresh Herbs	
Lasagna	140
Homemade Pasta, Bolognese & Bechamel Sauce	
Gnocchi e Tartufo Nero (VG) 	180
Potato and Ricotta Gnocchi filled with Fontina Cheese, Butter Parmesan, Black Truffle	
Risotto ai Frutti di Mare (GF) (S) 	220
Mussels, Clams, Calamari, Prawns, Scoglio Sauce, Black Garlic, Chili Oil	
Risotto ai Funghi e Tartufo (GF) 	200
Morel Mushrooms, Veal Jus	

MAIN COURSE

Melanzane alla Parmigiana (VG) (GF)	95
Eggplant, Tomato Sauce, Mozzarella, Basil	
Gamberoni alla Griglia (GF) (S)	275
Grilled Prawns, Garlic, Chili, Parsley	
Orata (GF)	170
Sea Bream, Artichoke, Baby Fennel, Taggiasche Olives, Datterini Tomatoes, Lemon Confit	
Tagliata di Manzo (GF) 	275
Australian Wagyu Beef, Rocket Salad, Cherry Tomatoes, Veal Jus, Parmesan Flakes	
Filetto di Vitello alla Rossini 	275
Veal Tenderloin, Mashed Potatoes, Foie Gras, Croutons, Black Truffle	

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TO SHARE

Piccatina al Limone 	280
Corn Fed Chicken Scaloppine, Polenta, Spinach, Mushrooms, Lemon & Sage Sauce	
Costata di Manzo (800g) (GF) 	950
Australian Wagyu Beef Tomahawk, Truffle Mashed Potatoes, Béarnaise Sauce	
Cotoletta di Vitello alla Milanese 	385
Veal Rib, Breadcrumbs, Crispy Potatoes, Cherry Tomato Confit, Lemon	
Bistecca alla Fiorentina (1kg) (GF) 	1,200
Australian Wagyu Beef T-Bone Steak, Truffle Potato, Grilled Vegetables, Rosemary Sauce, Pommery Mustard	
Branzino in Crosta di Sale (GF) 	750
Salt Crusted Sea Bass, Seasonal Vegetables, Salmoriglio Sauce	
Rigatoni al Ragù 	180
Rigatoni Pasta, Wagyu Beef & Tomato Ragù, Parmesan Cheese	

SIDE DISH

Patatine Fritte, Maionese al Tartufo (GF) (VG)	70
French Fries, Truffle Mayonnaise	
Purè di Patate (GF) (VG)	60
Mashed Potatoes	
Verdure Grigliate (GF) 	60
Grilled Vegetables	
Insalata Mista (GF) 	60
Mixed Salad	

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DESSERT

Tiramisu	80
Savoardi Biscuit, Coffee Syrup, Mascarpone Cream, Cocoa Powder	
<i>Sommelier Pairing: M.Chapoutier, Bila-Haut, Banyuls, France</i>	100
Cioccolato, Gianduia e Vaniglia (N)	100
Chocolate Biscuit, Gianduja Cream, Vanilla Ice Cream	
<i>Sommelier Pairing: Midnight Kiss Champagne Cocktail</i>	160
Hennessy VS, Crème de Cacao, Amaretto, Taittinger Brut	
Semifreddo (GF) (N)	80
Pistachio Chantilly, Raspberry Sorbet, Crispy Meringue	
<i>Sommelier Pairing: Raspberry Brulée Cocktail</i>	80
Baileys, Chambord, Raspberry Purée, Caramel, Cream	
Panna Cotta alle Mandorle e Albicocca (GF) (N)	80
Almond Panna Cotta, Apricot Marmalade, Almond Crispy	
<i>Sommelier Pairing: Planeta, Passito di Noto, Sicilia, D.O.C., Italy</i>	120
Frutta Mista 	100
Fruit Platter	

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BEVERAGE MENU

DAILY FROM (6:00 PM TO 2:30 AM)



BITES

Caviale Beluga 50g Blinis and Condiments	2,750
Caviale Oscietra 50g Blinis and Condiments	1,350
Ostriche (S) Daily Selection	Market Price
Italian Antipasti Board (to share) Sliced Cured Cold Cuts & Cheese Platter	275
Italian Cheese Platter	140
Wagyu Beef Sliders Canadian Veal Bacon, Cheddar Cheese	95
Parmesan Fries Truffle Mayonnaise	70
Fritto Di Calamari Fried Calamari, Tartar Sauce	110
Avocado Salad (GF) 🌿 Avocado Slice, Datterino Tomatoes, Mix lettuce, Frisee Salad, Rocket Salad, Cucumber	100

BRUSCHETTA

Basil, Pesto, Vegetables & Mozzarella (VG) (N)	95
Truffle & Taleggio Cheese (VG)	160
Bresaola & Ricotta	95

SNACK

Marinated Olives 🌿	85
Parmesan	70

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SWEET

Tiramisu	80
Savoardi biscuit, Coffee syrup, Mascarpone cream, Cocoa powder	
<i>Sommelier Pairing: M.Chapoutier, Bila-Haut, Banyuls, France</i>	100
Cioccolato, Gianduia e Vaniglia (N)	100
Chocolate biscuit, Gianduja cream, Vanilla ice cream	
<i>Sommelier Pairing: Midnight Kiss Champagne Cocktail</i>	160
Hennessy VS, Crème de Cacao, Amaretto, Taittinger Brut	
Semifreddo (GF) (N)	80
Pistachio chantilly, Raspberry sorbet, Crispy meringue	
<i>Sommelier Pairing: Raspberry Brulée Cocktail</i>	80
Baileys, Chambord, Raspberry purée, Caramel, Cream	
Panna Cotta alle Mandorle e Albicocca (GF) (N)	80
Almond Panna Cotta, Apricot marmalade, Almond crispy	
<i>Sommelier Pairing: Planeta, Passito di Noto, Sicilia, D.O.C., Italy</i>	120
Frutta Mista	100
Fruit Platter	

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WINES BY THE GLASS

	GLS	BTL
BUBBLES (125ML)		

Organic Prosecco DOC, Alberto Nani, Veneto, Italy	80	480
NV, Taittinger Brut Réserve, Reims, France	155	930
NV, Taittinger Prestige Rosé Cuvee, Reims, France	180	1,080
NV, Ruinart Blanc de Blancs, Reims, France	375	2,250

WHITE (150ML)

Sauvignon Blanc, Baby Doll, Marlborough, NZ	85	425
Gavi Di Gavi, Cossetti, Piedmont, Italy	90	450
Vermentino Maremma Toscana DOC, Rocca delle Macie, Italy	95	475
Pinot Grigio, St. Michael Eppan (Organic), Italy	115	575
Chablis Domaine Laroche, Burgundy, France	120	600
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	195	980

ROSÉ (150ML)

Cuvée Henri Fabre, Côtes de Provence, France	85	425
Château d'Esclans, Whispering Angel, Côtes De Provence, France	120	600



WINES BY THE GLASS

	GLS	BTL
RED (150ML)		
Chianti Ruffino, Tuscany, Italy	75	375
Zuccardi Serie A Malbec, Argentina	80	400
Nebbiolo Langhe, Beni di Batasiolo, Italy	95	475
Pinot Noir, Boisset Bourgogne, Burgundy, France	100	500
Marques de Riscal, Rioja, Reserva DOCa, Spain	110	550
Château Eglise d'Armens, Saint-Émilion, Bordeaux, France	125	625

EXCEPTIONAL WINES BY THE GLASS

RED (150ML)		
Brunello di Montalcino DOCG, Gaja, Pieve di Santa Restituta, Tuscany, Italy	405	2,015
Luce Della Vite "Luce", Tuscany IGT, Italy	635	3,175



SWEET WINE (90ML)

	GLS	BTL
Bila-Haut Banyuls M.Chapoutier, France	60	630
Planeta, Passito Di Noto, Moscato Bianco, Sicily, Italy	120	765
Tokaji, 6 Puttonyos, Hungary		1,940

FORTIFIED WINE (90ML)

Taylor's 20 Years Old Tawny Port	190	2,100
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BEER

Asahi	65
Corona	65
Heineken	65
Peroni	65



SIGNATURE COCKTAILS

Momento Perfetto / Perfect Moment Rum Carta Blanco, Vanila-Cinammon syrup, Prosecco	85
Notti d'Estate / Summer Nights Bourbon, Dry Berries syrup, Orange bitter	95
Modesto / Modest Disaronno, Almond syrup, Lemon juice, Orange juice, Angostura, Soda water	85
Tocco di Rosa / Touch of Rose Gin, Rose water syrup, Red wine	85
Estremo / Extreme Vodka, Chilly syrup, Lemon juice, Passion fruit puree, Egg white	85
Rosso di Sera / Red night Tequila blanco, Beetroot mix, Tonic water	85
Peccatore / Sinner Plum vermouth, Gin, Aperol	85
La Marchesa / The Marquise Infused: Gin, Campari, Sweet vermouth	85
La Siciliana / The Sicilian Kettle One Vodka, Chambord berries Liqueur, Raspberry & Mint homemade syrup, Citrus, Soda water	85
Mi Ami? / Do You Love Me? Tanqueray London Dry Gin, Peach liqueur, Pineapple, Citrus, Cranberry bitters	85
Anima Libera / Free Soul Bourbon Drambuin, Raspberry ginger syrup, Lemon juice	85



VODKA

	30ML	BTL
Ketel One	60	895
Russian Standard Platinum	65	1,050
Nikka Coffee	70	1,610
Chase Oak Smoked	75	1,725
Belvedere 1L	80	2,450
Grey Goose 1L	80	2,450
Cîroc	90	2,150
Stolichnaya Elite	90	1,950
Beluga Noble	90	2,150
Beluga Gold Line	230	4,900

VODKA (LARGE FORMAT)

Belvedere 1.75L	3,200
Beluga Noble 1.5L	3,200
Cîroc 1.75L	3,900
Grey Goose 1.5L	3,200
Grey Goose 4.5L	10,500



GIN

	30ML	BTL
Tanqueray London Dry	60	1,050
Bombay Sapphire	60	1,050
Plymouth	65	1,100
Tanqueray No.10	70	1,250
The Botanist	70	1,250
Hendrick's	70	1,350
Gin Mare	70	1,350
Beefeater 24	70	1,350
Roku Gin	85	1,650
Oxley	95	1,850
Monkey 47	105	1,550
Monkey Barrel Cut	120	2,000
Malfy Orange	70	1,610

RUM & CACHACA

Bacardi Carta Blanca	60	950
Sailor Jerry	55	1,150
Sagatiba Pura	60	1,150
Bacardi Gold	65	1,200
Bacardi 8 YO	70	1,250
Havana Club 7 YO	75	1,350
Zacapa 23YO	115	2,250
Zacapa XO Gran Reserva Especial	145	3,200
Bambu	85	1,500
Pyrut XO	85	1,525
Facundo Exquisito	180	3,800



WHISKY (BLENDED)

	30ML	BTL
Monkey Shoulder	70	1,400
J.W. Black Label 1L	70	1,550
J.W. Double Black	90	1,680
J.W. Gold Reserve	140	3,100
J.W. Platinum Label	190	4,200
J.W. Blue Label 1L	290	6,600
J.W. King George V	750	15,600
Chivas Regal 12YO	75	1,600
Chivas Regal Gold Signature 18YO	150	3,300
Chivas Regal Ultis	330	6,950
Chivas Regal 25 YO	450	9,650

SINGLE MALT (HIGHLANDS)

Talisker 10YO	70	1,450
Talisker Storm	90	1,850
Glenmorangie 12YO	100	1,950
Glenmorangie 14YO	110	2,150
Highland Park 18YO	160	3,550
Macallan 12YO	100	1,950
Macallan 18YO	210	4,250
Macallan Rare Cask	280	5,400
Macallan 25YO Old Sherry Oak	1,850	38,500
Macallan 30YO Old Sherry Oak	5,650	118,000
Oban 14YO	180	4,100
Dalmore Cigar Malt	185	3,450
Dalmore King Alexander III	330	6,950



SINGLE MALT (SPEYSIDE)

	30ML	BTL
Glenfiddich 12YO	75	1,550
Glenfiddich 15YO	90	1,890
Glenfiddich 18YO	130	2,700
Glenfiddich 21YO	175	3,850
Glenlivet 12YO	80	1,450
Glenlivet 18YO	140	2,700
Balvenie 12YO	85	1,750
Balvenie 14YO	110	2,200

SINGLE MALT (ISLAY)

Laphroaig 10YO	70	1,450
Lagavulin 16YO	190	3,950

AMERICAN & IRISH

Jameson	60	1,150
Bulleit	70	1,575
Jack Daniel's	70	1,250
Woodford Reserve Distiller's Select	70	1,300
Maker's Mark	70	1,575
Jack Daniel's Single Barrel	85	2,125

JAPANESE WHISKY

Nikka from the Barrel	90	1,550
Nikka Yoichi	100	1,950
Hibiki Harmony	130	2,460
Yamazaki 12YO	255	5,450



TEQUILA

	30ML	BTL
El Jimador Blanco / Reposado	55	950
Patrón XO Café	70	1,350
Patrón Silver	75	1,450
Patrón Reposado	90	1,850
Patrón Añejo	100	2,050
Casamigos Añejo	95	2,100
Don Julio Blanco	95	2,150
Don Julio Reposado	110	2,350
Don Julio Añejo	155	2,680
Don Julio 1942	405	8,260
Padre Azul Blanco	180	4,150
Padre Azul Reposado	185	4,250
Padre Azul Añejo	190	4,300
Clase Azul Plata	305	5,800
Clase Azul Reposado	355	6,200
Clase Azul Añejo	1,035	18,000

MEZCAL

Se Busca Joven Xiaman	65	1,300
Mezcal Xiaman	320	7,600
Clase Azul Mezcal	590	14,000



COGNAC & BRANDY

	30ML	BTL
Nonino Grappa Chardonnay	65	1,550
Nonino Grappa Moscato	65	1,550
Calvados Boulard XO	70	1,610
Hennessy V.S.O.P	80	1,850
Hennessy X.O	240	5,100
Hennessy Paradis	1,080	23,200
Rémy Martin Louis XIII	3,250	48,800
Rémy Martin XO	285	5,550



APERITIF

30ML

Aperol	60
Campari	60
Cynar	60
Martini Bianco	60
Martini Rosso	60
Martini Extra Dry	60
Pimm's N°1	60

DIGESTIF

Benedectine	55
Limoncello	60
Fernet Branca	65
Branca Menta	70
Amaretto Disaronno	55
Frangelico	65
Grand Marnier	70
Green Chartreuse	90
Jägermeister	60
Sambuca	60
Baileys	60
Absinthe 69	60
Rhubarb Liqueur	60
Amaro Averna	60



NON - ALCOHOLIC

MOCKTAILS

Gatto di Basilio / Basilio's Cat	65
Pineapple juice, Lemon juice, Basil leaves, Sugar syrup	
Vento Orientale / East Wind	65
Pomegranate juice, Lemon juice, Sugar syrup, Fresh ginger	
Rosso e Menta / Red & Mint	65
Beetroot juice, Peach syrup, Lemon juice, Mint leaves	
Lo Sai! / You Know It!	65
Apple Cinnamon syrup, Vanilla syrup, Lemon juice, Soda water	
Aspetto Fresco / Fresh Look	65
Ginger Breeze Tea syrup, Lemon juice, Ginger ale	
Fiore Segreto / Secret Flower	65
Elderflower syrup, Grapefruit juice, Ginger ale	

	GLS	BTL
Pearl's Non Alcoholic Sparkling, Burgundy, France	130	670

SOFT DRINKS	45
RED BULL	50

WATER

	SMALL	LARGE
Acqua Panna	35	55
San Pellegrino	35	55

HOT BEVERAGE SELECTION

Espresso	40
Cappuccino / Latte / Americano	50
Tea selection	45

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SHISHA

TRADITIONAL SHISHA – 180

MEDUSA SHISHA – 195

Blueberry
Strawberry
Cherry
Kiwi
Gum
Mango
Lemon
Peach
Apple
Mint

Grape Mint
Lemon Mint
Orange Mint
Orange
Watermelon
Berries
Guava
Sweet Melon
Mercury Mix
Sweet Mix

PREMIUM RUSSIAN TABACCO – 220

PREMIUM MEDUSE – 235

Peach Killer
Sour Pineapple
Cola Marmalade
Kiwi Smoothie
Forest Berry Mix
Citrus Mix
Grapefruit with Berry Sorbet

MEDUSE MIRAGE – 520

Las Ananas
Meduse Beach
Milky Way

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