

## OSTRICHE E CAVIALE

|          |  |         |       |
|----------|--|---------|-------|
| OSTRICHE | Gillardeau n2-Marennes Oleron                        | per pc. | 45    |
| CAVIALE  | <b>Ars Italica, Tradition Prestige</b>               | 30g     | 525   |
|          | White sturgeon caviar, creamy,<br>seaweed notes      | 50g     | 750   |
|          | <b>Ars Italica Oscietra</b>                          | 30g     | 650   |
|          | Gueldenstaedtii caviar, buttery,<br>sea urchin notes | 50g     | 1,050 |
|          | <b>Beluga Caviar</b>                                 | 30g     | 1,400 |
|          | Huso caviar, hazelnut,<br>buttery notes              | 50g     | 2,500 |

## I CRUDI DA CONDIVIDERE

|  |  |
|--|--|
| <b>"Bella" Crudo da Amare</b> 410  | <b>"Bella" Crudo Imperial</b> 850  |
| Red Sicilian prawns, langoustine,<br>salmon carpaccio,<br>tuna tartare, oyster selection (S) (E)<br>(recommended for 2 people) | 30g Tradition prestige caviar,<br>red Sicilian prawns,<br>Langoustine, salmon carpaccio,<br>tuna tartare, oyster selection (S) (E)<br>(recommended for 2 people) |

## CRUDI PESCE

|                            |  |     |
|----------------------------|--|-----|
| SALMONE MARINATO           | Marinated salmon with beetroot, burnt bergamot mayo,<br>cream and salmoriglio oil (D) (E)      | 95  |
| GAMBERO ROSSO<br>CARPACCIO | Sicilian red prawns carpaccio, lime, chives (S)  | 145 |
| BALFEGO TONNO<br>BATTUTO   | Balfego Mediterranean bluefin tuna tartare,<br>burrata cream, pomegranate, chicken jus (D) (E) | 135 |
| TAVOLOZZA                  | Red Sicilian prawns, scampo, salmon, tuna (S) (E)  | 195 |

## CRUDI CARNE

|                                |   |     |
|--------------------------------|---|-----|
| FASSONA "CARPACCIO"<br>TARTARE | Fassona beef tartare, Sicilian anchovies,<br>fermented cucumber, egg yolk, mustard,<br>almond, bread tuille (E) (N) (G) | 135 |
|--------------------------------|---|-----|

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## ANTIPASTI

|                         |   |     |
|-------------------------|---|-----|
| CALAMARI E GAMBERI      | Fried calamari, prawns, homemade tartare mayonnaise (S) (E)     | 105 |
| VITELLO TONNATO         | Sliced veal, tuna caper sauce, veal jus (D) (E)                 | 105 |
| PARMIGIANA DI MELANZANE | Eggplant, tomato sauce, mozzarella, basil, Grana Padano (V) (D) | 105 |
| BURRATA                 | Burrata, baked tomatoes, cherry tomato, basil (V) (D)           | 125 |

## INSALATE

|                |  |     |
|----------------|--|-----|
| RUCOLA         | Rocket leaves, cherry tomatoes, Grana Padano (V) (D)                                 | 75  |
| CARCIOFI       | Artichoke, Parmigiano Reggiano Vacche Rosse 24 months, artichoke vinaigrette (V) (D) | 105 |
| INSALATA BELLA | Baby gem, pomelo, daikon, mix seeds, agave dressing (V) (Vg)                         | 95  |

## CRISPYZZA

|                   |   |     |
|-------------------|---|-----|
| BELLA'S           | Crispy dough, beef carpaccio, fresh rocket, Grana Padano, black truffle (D) (G) | 105 |
| CRISPYZZA BURRATA | Crispy dough, burrata, datterini tomatoes, fresh rocket (V) (D) (G)             | 105 |

## ZUPPE

|            |   |     |
|------------|---|-----|
| MARE       | Seafood soup, prawns, mussels, fish of the day, chargrilled bread (S) (G) | 165 |
| MINISTRONE | Traditional Italian minestrone soup (V) (Vg)                              | 80  |

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## PASTE

*Gluten-free pasta and whole wheat is available upon request.*

|                             |  |     |
|-----------------------------|--|-----|
| SPAGHETTI BOTTARGA          | Artisanal spaghetti, baby leeks, fresh bottarga (D) (G)  | 128 |
| GNOCCHI MARE                | Homemade gnocchi, mix seafood, datterini tomato (S) (G)  | 178 |
| CALAMARATA AI GAMBERI ROSSI | Artisanal calamarata pasta, red Sicilian shrimps, burrata, pistachio, datterini tomato (S) (D) (N) (G) | 178 |
| TAGLIOLINI ASTICE           | Homemade tagliolini pasta with Canadian lobster (S) (H) (G) (D)  | 305 |
| SPAGHETTI ASTICE BELLA      | Artisanal spaghetti with whole live Canadian lobster (S) (G)<br>(recommended for 2 people)             | 680 |
| PAPPARDELLE OSSOBUCO        | Homemade pappardelle, ossobuco, Grana Padano, gremolada (H) (D) (A) (E) (G)                            | 105 |
| CACIO E PEPE                | Artisanal spaghetti with pecorino, black pepper (V) (D)  | 95  |
| TORTELLI AL TARTUFO         | Homemade tortelli filled with ricotta, spinach, truffle (H) (V) (D) (E) (G)                            | 125 |
| TAJARIN AL TARTUFO          | Homemade tajarin pasta in white truffle butter sauce, black truffle (D) (H) (E) (V) (G)                | 195 |

## RISOTTO

*All risotto are made with San Massimo*

|                          |  |     |
|--------------------------|--|-----|
| RISOTTO E SEPPIE         | Squid ink risotto with cuttlefish, fermented chili burned lemon (D)              | 145 |
| RISOTTO FUNGHI E TARTUFO | Wild forest mushroom risotto, fresh black truffle (V) (D)                        | 125 |
| RISOTTO AL TARTUFO       | Risotto with Parmigiano Reggiano cheese "Bruna Bianca" and black truffle (D) (V) | 195 |

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## PESCATO DEL GIORNO

Oven-baked | Jospier Chargrilled | Steamed | Sea Salt Crust

Fresh catch of the day 100g 65  
*Cooking time 45+ minutes*

## FISH DISPLAY

|                  |  |         |     |
|------------------|--|---------|-----|
| GAMBERONI        | Chargrilled Jumbo prawns (S)   | per pc. | 58  |
| CARABINEROS      | Chargrilled carabineros prawns (S)   | per pc. | 125 |
| SCAMPI           | Chargrilled scampi, 300g (S)   | per pc. | 175 |
| ASTICE           | Chargrilled Canadian lobster (S)<br><i>Cooking time 25+ minutes<br/>(recommended for 2 people)</i> |         | 460 |
| ASTICE BLU       | Chargrilled blue lobster (S)<br><i>Cooking time 25+ minutes<br/>(recommended for 2 people)</i>     |         | 730 |
| BRANZINO AL SALE | Sea bass in sea salt crust<br><i>Cooking time 30+ minutes<br/>(recommended for 2 people)</i>       |         | 495 |

## SECONDI PESCE

|                              |   |  |     |
|------------------------------|---|--|-----|
| POLPO                        | Chargrilled octopus, red and yellow capsicum terrine, potato emulsion, beef reduction (D) |  | 175 |
| BRANZINO IN CROSTA DI PATATA | Crusted potato sea bass, glazed with roasted potato sauce, olives and asparagus (D)       |  | 190 |
| MERLUZZO                     | Roasted black cod, Sicilian orange, broccolini, beluga lentils (A)                        |  | 215 |

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A Alcohol | D Dairy | E Egg | H Homemade Pasta | N Nuts | S Shellfish | V Vegetarian | Vg Vegan | G Gluten

## SECONDI CARNI

|                     |  |     |
|---------------------|--|-----|
| POLLETTO            | Chargrilled spatchcock, agave and tarragon glazed, potato chips (D)        | 165 |
| GUANCIA DI MANZO    | 12-hour braised beef cheek, smoked mashed potatoes, shallot confit (D) (A) | 195 |
| OSSOBUCO DI VITELLO | Slow-cooked veal shank with riso al salto (D)                              | 215 |
| COSTOLETTA MILANESE | Veal chop Milanese, rucola, cherry tomato (N) (E) (G)                      | 295 |

## JOSPER CHARGRILLED WOOD-FIRED MEAT

*All meat will be served with side dishes, depending on fresh produced on the day.*

|         |                                |     |
|---------|--------------------------------|-----|
| AGNELLO | Chargrilled lamb chops, 3 pcs. | 210 |
|---------|--------------------------------|-----|

### ANGUS BEEF

|         |   |     |
|---------|---|-----|
| COSTATA | Chargrilled tomahawk Angus beef, 1,200g<br><i>(recommended for 2 people)</i><br><i>(45+ minutes cooking time)</i> | 690 |
|---------|---|-----|

### WAGYU BEEF

|               |  |       |
|---------------|--|-------|
| FILETTO WAGYU | Wagyu tenderloin, grade 7, 250g  | 430   |
| ENTRECOTE     | Wagyu ribeye, grade 7, 250g  | 390   |
| WAGYU COSTATA | Chargrilled Wagyu tomahawk, 1,300g<br><i>(recommended for 2 people)</i><br><i>(45+ minutes cooking time)</i> | 1,250 |

## CONTORNI

|                 |  |    |
|-----------------|--|----|
| BROCCOLINI      | Roasted broccolini, sage, almond (D) (N) | 59 |
| SPINACI         | Sautéed baby spinach                     | 45 |
| ASPARAGI        | Sautéed green asparagus                  | 45 |
| PURÈ DI PATATE  | Mashed potatoes (D)                      | 45 |
| PATATE AL FORNO | Roasted potatoes                         | 45 |

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## DOLCI

|                                 |   |     |
|---------------------------------|---|-----|
| CREMA DI LIMONE<br>AMALFI       | Amalfi lemon ice cream and basil oil powder (D)   | 75  |
| TIRAMISU                        | Traditional Italian homemade tiramisù (D) (E) (A) (G)   | 60  |
| SORPRESA                        | Caramelized chocolate soft cream,<br>crispy chocolate pearls, Greek yogurt,<br>coffee and chocolate caramel (D) (N) | 70  |
| PISTACCHIO                      | Pistachio ice cream, extra virgin olive oil<br>roasted pistachio (D) (N)  | 110 |
| RICORDI D'INFANZIA<br>DI GIULIA | 70% dark chocolate, bread chips, extra virgin olive oil,<br>Maldon salt (G) (E) (D)                                 | 60  |
| MILLEFOGLIE DI<br>CANNOLO       | Carob cannolo dough, ricotta cream,<br>fresh orange (G) (D) (E) (A)   | 60  |
| BABÀ LIMONCELLO                 | White chocolate and vanilla cream, candied<br>Buddha hand, lemon ice cream (D) (E) (G) (A)                          | 70  |
| ANANAS                          | Pineapple carpaccio spiced in syrup<br>watermelon jelly, fresh fruits, pomelo, lemon and<br>cardamon granita (Vg)   | 50  |
| GELATO                          | Chocolate (D)   Vanilla (D) (E)   Coffee cream (D)<br>(3 scoops)  | 45  |

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