



**April 2025**

**MENU**

**Battuto Di Manzo**

Black Angus Beef Tartare, Stracciatella Cheese, Foie Grass Gelato

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**Polpo E Nduja**

Roasted Octopus, Calabrian Spicy Pork Sausage, Crushed Potato, Squid Ink Sauce

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**Risotto Carbonara**

Pecorino and Parmesan Cheese Risotto, Crispy Guanciale, Egg Yolk, Caviar

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**Pesce In Zuppa**

Pan Seared Mediterranean Seabass, Served with Tuscan Cacciucco Stew

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**Pappardelle In Quancia**

Homemade Ribbon Pasta, Braised Wagyu Beef Cheek Ragout, Cardoncelli Mushrooms

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**Torta Della Nonna**

Buttery Short Crust, Creamy Custard, Pine Nuts, Chef's Sabayon Liquor

*Menu is subject to change due to availability and seasonality of ingredients.  
The Chef will be delighted to assist with any dietary requests as some items  
may contain pork, nuts and shellfish.*