




'ANTIPASTI E INSALATE' - APPETIZERS AND SALADS

Italian Cheese Selection 	890
Jam, Honey, Dried Fruits	
Tuna Tartare GF	590
Avocado, Tomato, Citrus Confit Cream	
Beef Carpaccio GF	620
Rosemary Oil, Rocket Leaves, Parmesan, Shaved Champignons	
Sea Scallops GF 	820
Cream of Buffalo Mozzarella, Confit Cherry Tomato, Olives Pate	
Fried Calamari	500
Lemon, Spicy Garlic Dijon Mustard Dip	
Organic Salad V GF	370
Ten-Year-Old Balsamic Vinegar	
Rocket Salad V GF	550
Artichoke, Sun-Dried and Cherry Tomatoes, Taggiasche Olives, Parmesan	
Soft Shell Crab Salad	560
Green Leaves, Potato, Fennel & Herb Dressing	
Burrata Salad V	590
Baked Tomatoes, Grilled Ciabatta Bread, Basil Dressing	
Selection of Italian Cold Cuts 	990/1550

FOCACCIA AND PIZZA GOURMET

'Margherita' V	430
Tomato Coulis, Buffalo Mozzarella, Basil	
'Diavola'	550
Spicy Salami, Taggiasche Olives, Mozzarella	
'Boscaiola'	600
Italian Sausage, Wild Mushrooms, Provolone	
'Gamberi e Rucola'	630
Prawns, Rocket Leaves, Shaved Pecorino Cheese	
Focaccia Mushroom	780
Wild Mushroom Porcini, Cooked Ham, Truffle Oil	
Focaccia Parma Ham	790
Rocket leaves, Parma Ham	
'Bianca'	790
Brie Cheese, Chiodini Mushrooms, Speck Ham, Shaved Black Truffle	
'Burrata and Parma Ham'	850
Rocket Leaves, Shaved Parmesan	

biscotti

BISCOTTI'S ALL TIME CLASSICS

Biscotti's Signature Focaccia Mascarpone V 	650
Truffle Oil	
Eggplant Parmigiana V	400
Mozzarella, Tomato Coulis, Basil	
Risotto Black Truffle V GF 	1160/1290
Porcini Mushrooms, Grana Padano 16 Months	
Spaghetti Rock Lobster	750
Garlic, Oil, Shellfish Bisque, Cherry Tomatoes	
Pan Seared Chilean Sea Bass GF	1350
Sautéed Mushroom Sauce, Green Peas Puree, Baby Carrots	
Wagyu A5 Beef Tenderloin (200g) GF	2790
"Rossini Style", Foie Gras, Toasted Bread, Sautéed Spinach, Red Wine Truffle Sauce, Shaved Black Truffle	

'SECONDI' – MAIN COURSES

Seafood Soup	850
Shellfish Broth, Scallops, Prawns, Mussels, Fish Fillet	
Oven Baked Wild Salmon "Siciliana"	1250
Herbs Panure, Tomato Coulis, Anchovies, Capers, Olive Paste, Asparagus, Potatoes	
Amberjack "Ligure" GF	1320
Potatoes, Pine Nuts, Tomatoes, Capers, Olives, Lobster Bisque, Green Beans	
Duck Breast Sous Vide GF	890
Pumpkin Puree, Caramelized Shallots, Broccoli, Berries Red Wine Sauce	
Braised Wagyu Beef Cheek	950
Mash Potato, Sautéed Porcini Mushrooms	
Charcoal Grilled Australian Lamb Chops GF 	1750
Aromatic Shallot Sauce, Roasted Baby Potatoes, Onion, Red Radish	




'ZUPPE' – SOUPS

Porcini and Wild Mushroom Soup V GF	510
Aromatic Herb	
Classic Italian Minestrone V	480
Mixed Vegetable, Tomato Soup	

RISOTTO CARNAROLI EXTRA, "PRINCIPATO DI LEUCEDIO" VERCELLI

Risotto Frutti Di Mare GF 	990
Scallops, Prawns, Crab Meat, Mussels, Clams	
Risotto Alla Milanese GF 	790
Saffron, Braised Bone Marrow, Barolo Wine Reduction	

PASTA

Penne 	560/680
Lamb Ragout, Shaved Parmesan Cheese, Red Wine Gel	
Paccheri	730
Prawns, Scallops, Tomato Coulis, Cherry Tomatoes	
Linguine Vongole	790
Clams, "Bottarga" Red Mullet Roe, Garlic, Bread Crumb	
Home Made Lasagna	650
Traditional Bolognese Style	
Ravioli Ossobuco 	900/1050
Black Truffle Sauce, Shaved Black Truffle	
Tagliolini	1150
Crab Meat, Boston Lobster, Lobster Bisque	
Gnocchi 	790
Cream of Leeks, Scallops, Lemon Zest	
Fettuccine V	800
Wild Mushrooms, Asparagus, Shaved Black Truffle, Parmesan	

SEASONAL ITALIAN TRUFFLE

Truffles are rare seasonal mushrooms grown underground beneath the trees, certain truffles are available at different times of the year. This season, we feature the Black Winter Truffle. Experience and enjoy the flavors and aromas of fresh truffle shaved on top of your a la carte selection.

Black Truffle, 1g	300
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