

# ALLA CARTA

## ANTIPASTI

<b>PANE E OLIO</b>	15
Our sourdough, Villa Manodori extra virgin olive oil, homemade anchovy butter	
<b>RICCIOLA AFFUMICATA</b>	42
Smoked Hamachi, kaffir lime sauce, compressed rock melon	
<b>MANZO ALL'ALBESE</b>	38
Cured beef roll, arugula, Parmigiano Reggiano foam, aromatic herbs	
<b>CRUDO E COTTO DI MARE</b>	88
Cooked and raw seafood selection, bagnetto verde, Amalfi lemon sauce	
<b>LATTUGA ARROSTO (v)</b>	28
Roasted baby lettuce, carrot reduction, controne beans two ways, oyster leaves, ice salad	

**Add on Kaviari Baeri caviar (10g) +50**

## PRIMI

<b>TAGLIATELLE AL RAGÙ</b>	48
Traditional egg pasta with Massimo's favourite hand-chopped wagyu ragù	
<b>RISOTTO ALL'ASTICE</b>	88
Creamy carnaroli rice, Atlantic blue lobster, tomato water, lemon and ramson sauce	
<b>TORTELLINI</b>	48
Modenese miniature stuffed pasta, creamy 36 months aged Parmigiano Reggiano sauce	
<b>BOTTONE DI PARMIGIANA</b>	40
Bottoni pasta filled with eggplant parmigiana, datterino tomato confit, smoked Provola cheese sauce	
<b>LINGUINA ALLE VONGOLE</b>	48
Linguine "Mancini", Italian clams, zucchini flower pesto, lemon and capers crumble	

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## SECONDI

<b>FRITTO RIVIERA</b>	58
Crispy fried seafood, sweet potato, Sicilian chickpea fritter, lemon and red pepper sauce	
<b>NAVIGANDO</b>	68
Poached cod, "Eastern" special sauce	
<b>FARAONA</b>	58
Duo of Guinea Fowl: pan-seared breast, braised leg, plum compote, grilled leeks	
<b>SEDANO RAPA GLASSATO (v)</b>	38
Slow-cooked celeriac, hazelnut, artichoke foam, morel mushroom sauce	
<b>TAGLIATA DI MANZO</b>	188
Sliced charcoal grilled sirloin (500g), served with mashed potatoes, aromatic mixed leaves, beef jus	
<b>Add on triple cooked potato fries +20</b>	

## PIZZA

<b>REGINA MARGHERITA</b>	32
San Marzano DOP tomato, Latteria Sorrentina fior di latte, fresh basil, Villa Manodori Extra Virgin Olive Oil	
<b>MARINARA CON ACCIUGHE</b>	38
San Marzano DOP tomato, datterino tomato confit, Taggiasca black olives, smoked anchovies oregano, garlic oil	
<b>FICHI E CULATELLO</b>	42
Latteria Sorrentina fior di latte, figs in two ways, walnuts, "Culatello" ham	
<b>I LOVE WAGYU</b>	58
Latteria Sorrentina fior di latte, Wagyu bresaola, arugula, Parmigiano Reggiano chips	
<b>TONNO E CIPOLLA</b>	68
Yellow tomato sauce, seared tuna belly, pickled red onion, baby gem lettuce	
<b>MADE IN SICILY</b>	58
Bronte pistachio, provola, Mazara del Vallo red shrimp tartare, lemon gel, basil	
<b>PIZZA OF THE DAY</b>	
Chef's special pizza	