



denominazione di origine controllata

LUNCH SPECIAL

ANTIPASTI

TEMPURA MIXTA (MUST ORDER!) 22
fritto of pumpkin, mushroom, sweet potato,
asparagus, carrot & eggplant served with garlic mayo

AVOCADO TUNA TARTARE 24
cube cut tuna, avocado, cherry tomatoes, onions,
patate & cucumber
— extra bluefin tuna (akami) +\$12

GAMBERO ROSSO CRUDO 26
sashimi grade mediterranean red sea prawn with high
grade extra virgin olive oil & lettuce

TUNA CARPACCIO 26
bluefin tuna (akami), drizzled with artisanal "cavanna"
lemolive oil, capers, black olives & croutons

MAINS

TRUFFLE CHICKEN BURGER 26
grilled chicken, avocado, pecorino, truffle mayo,
lettuce & sweet potato fries

BURGER CACIO E PEPE 28
juicy 200g beef patties, mayonnaise, lettuce,
tomatoes & cracked pepper with fries

LINGUINE SCOPPIATE (VERY SPICY!) 28
low temperature crustacean oil extract, garlic,
peperoncino, chilli padi & flakes with parsley
— add on sous vide egg +\$4, mushroom +\$6, asparagus +\$8

**PASTA AL TONNO
"MAMMA STYLE"** 28
pappardelle spinaci, tuna, capers, sundried tomatoes
with a drizzle of lemony cream sauce

HALIBUT FISH & CHIPS 28
craft-beer battered halibut served with
béarnaise sauce

'NDUJA RAGU PASTA 28
"calabria" braised spicy pork ragu drenched penne &
sous vide uovo

CIOPINNO (ITALIAN SEAFOOD SOUP) 32
flavourful fisherman soup with mussels, prawns,
scallops & clams

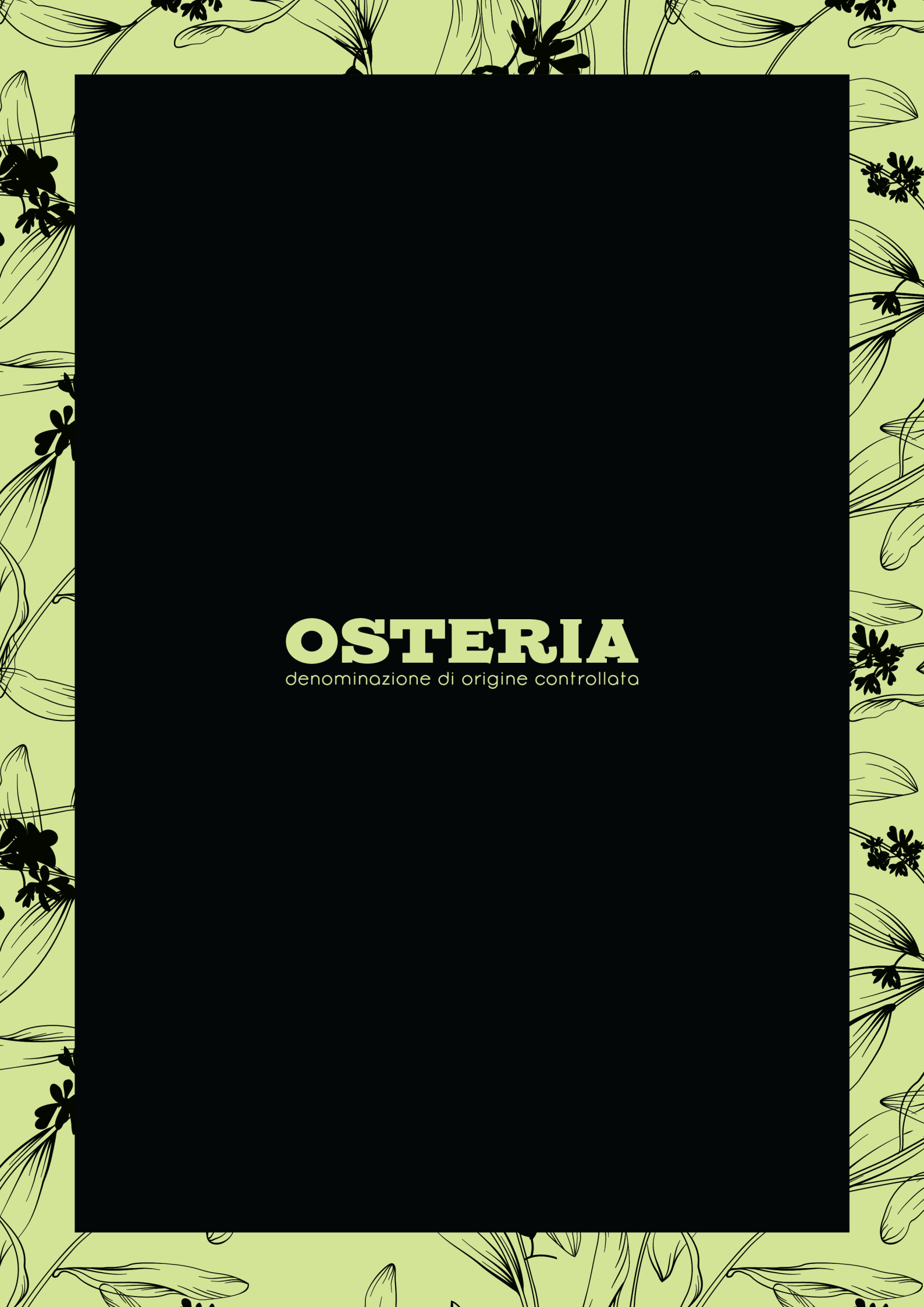
COSCIA DI POLLO AL FORNO 32
roasted whole chicken leg with mediterranean
vegetables

**VEG DOUBLE CHEESE
BURGER** (VEGETARIAN) 32
impossible patties, provolone cheese, beef tomatoes
& spinach, avocado mayo & fries

WAGYU RISOTTO 38
arborio rice, saffron, a5 kagoshima wagyu &
herbs of the day

MEDITERRANEAN BLACK COD 42
200g chilean black cod, butter glazed asparagus &
lotus chip with sea salt





OSTERIA

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