








Antipasti

- CARPACCIO DI MANZO**  620
Carpaccio of beef tenderloin garnished with Parmigiano, Reggiano cheese, wild rocket, fresh champignon mushrooms and extra virgin olive oil. Truffle mayonnaise
- PROSCIUTTO CRUDO DI PARMA CON MELONE**  580
Italian Parma ham Riserva and Japanese rock melon drizzled with aged balsamic vinegar
- CAPPESANTE AL TARTUFO**   650
Pan fried Japanese Miyaki sea scallops on a bed of carrot mousse and sautéed baby spinach. Complimented with truffle sauce and truffle oil
- SAUTEED DI FRUTTI DI MARE E COZZE**  550
Fresh Andaman seafood and fresh blue mussel sautéed in lightly spicy tomato sauce. Served with garlic croutons
- TARTARE DI AVOCADO, STRACCIATELLA ED INSALATA DI GRANCHIO** 590
Avocado and tomato tartar served with burrata cheese and crab meat salad
- TARTARE DI TONNO**   520
Tuna tartar with Pantelleria cappers, avocado puree and buffalo milk emulsion. Served with tapioca-squid ink crackers, vine tomatoes and dry mullet eggs “Bottarga”

Insalate

- INSALATA DI RUCOLA E FEGATO GRASSO**  780
Pan fried French foie gras and wild rocket salad complimented with green apple chutney and raspberries sauce
- INSALATA DI CESARE CARDINE**   450
Traditional Caesar salad with crunchy Pancetta, Parmesan shaves, quail egg and garlic croutons
- INSALATA MEDITERRANEA CON LA BUFALA**  450
Mediterranean style salad with buffalo mozzarella, tomatoes and seasonal greens. Complimented with Taggiasca olives and EVO oil
- INSALATA D'ARAGOSTA “LA SCALA”**  780
Salad of rock lobster with chunks of tomatoes, celery and herbs “La Scala” style
- INSALATA CON SALMONE AFFUMICATO**   490
Norwegian smoked salmon salad with fennel, sun flower sprouts, cappers and olives. Complimented with mustard dressing

Burrata

- BURRATA, POMODORI COMFIT E CARCIOFI**    570
Imported burrata cheese and cherry tomatoes comfit. Serve with artichokes and tomato emulsion
- BURRATA CON CAPPONATA E PINOLI**   580
Imported burrata cheese and Sicilian eggplant “Capponata”. Complimented with pine nuts and basil pesto
- BURRATA CON MANGO E PROSCIUTTO DI PARMA**  580
Imported burrata cheese serve with mango salsa and Parma ham

Minestre





- CREAMA DI ASPARAGI BIANCHI E VERDI FIND WHITE ASPARAGUS**   380
Cream of white and green asparagus. Served with crunchy Pancetta gorgonzola cheese, green asparagus bites and ciabatta croutons. Extra virgin drops
- ZUPPA DI FRUTTI DI MARE, SUCCO CONCENTRATO DI POMODORO**   380
Shrimp, mussels, squid, blue swimming crab, garlic, onion, oregano, basil and tomato sauce consistency
- CREMA DI PORCINI, FINFERLI E TARTUFO**   450
Porcini, chanterelle and truffle cream soup. Complimented with sautéed mix mushrooms and white truffle oil

Traditional pastas

(Gluten free on request)

- PENNE AL SALMONE E VODKA**  420
Penne from Gragnano served with Norwegian salmon in a slightly spicy pink cream and vodka sauce
- RIGATONI ALLA BOLOGNESE**    450
Italian pancetta and selected cut of Angus beef and pork in a home-made Bolognese sauce Topped with Parmigiano Reggiano
- SPAGHETTI CARBONARA**   450
Italian pancetta and egg in a light cream sauce. Topped with Pecorino Romano and crispy bacon
- LINGUINE ALL' ARAGOSTA**   780
Flamed fresh rock lobster in a rich sauce of imported tomato, cappers and Taggiasca olives
- SPAGHETTI ALLO SCOGLIO**    550
Fresh seafood from the Andaman Sea and green mussels in a San Marzano tomatoes sauce
- PENNE ALLA AMATRICIANA**   580
Imported Guanciale di Amatrice, onion and chilli in a San Marzano tomatoes sauce. Topped with pecorino Romano cheese
- FETTUCCINE AL RAGU DI SALSICCIA**   580
Slowly braised Italian sausage sauce with fresh sage and Parmigiano Reggiano






Homemade and special pastas

- LASAGNE AL FORNO ALLA BOLOGNESE**   480
Baked lasagna layered with Bolognese, béchamel and parmesan cheese
- CAPPELLETTI AL CULATELLO IN SALSIA AI PORCINI E PANNA**   580
Classic Italian filled pasta with Culatello ham served with a porcini mushrooms and cream sauce
- RAVIOLI ALL'ASTICE CON SALSIA AL TARTUFO**    780
Ravioli filled with Main lobster with a truffle cream sauce and topped with Parmesan shaves





I risotti

- RISOTTO AI FRUTTI DI MARE**  620
Arborio rice with fresh seafood from the Andaman Sea cooked with white wine and lobster reduction
- RISOTTO ALLA MONZESE CON PORCINI**  580
Risotto with imported Italian sausage and saffron. Topped with sautéed Porcini mushrooms and Parmesan cheese
- RISOTTO ZUCCHINE E GAMBERI**   620
Arborio rice with zucchini and sea prawns. Topped with pan seared prawns and white wine sauce

I pesci

- GRIGLIATINA DI PESCE ALL' OLIO AROMATICO**    850
Grilled combination of fish fillets and crustaceans with “Mugnaia” cappers sauce and aromatic olive oil
- FILETTO DI BRANZINO IN PADELLA**  730
Pan-fried sea bass fillet serve on a bed of chickpeas mousseline .Complimented with sautéed kale, olive tapenade and parsley oil
- FILLETTO DI CERNIA** 750
Seared fillet of grouper clothed with sliced potatoes on a delicate porcini mushroom cream, serve with truffle foam and seasonal vegetables
- GAMBERI E CAPPESANTE IN CAMICIA DI PANCETTA CON CAPPONATA**  890
White prawn and Miyaki scallops wrapped with pancetta served with eggplant “Capponata” and seasonal vegetables

La carne

- ROTOLO DI POLLO**  650
Chicken roulade wrapped in speck ham, filled with marinated bell peppers and kale. Served with green peas and porcini-chanterelle sauce
- AGNELLO PROFUMATO AL ROSMARINO** 1150
Grilled Australian lamb chops with rosemary and red wine sauce. Served grilled Eriinji mushrooms, sautéed spinach, grilled vegetables and new potato
- FILETTO DI MANZO**  1250
Grilled AUS Ebony Grain fed Angus beef tenderloin. Served with pepper corn sauce, mushrooms and seasonal vegetables
- FILETTO DI MAIALE IN CAMICIA**   810
Pork tenderloin wrapped with pancetta, Served with Dijon mustard cream sauce, Port wine gravy and green apple chutney

I Dolci

- TIRAMISU**   390
Classic Italian dessert. Layer of espresso soaked Savoiardi biscuits and light mascarpone mousse, drizzled with Amaretti biscuits crumbs
- TORTA AL FORMAGGIO**  350
Classic cream cheese and white chocolate cake, served on a mixed nuts crumble. Complimented with mango-passion coulis and fresh berries
- GELATO ALLA VANIGLIA**    380
Our signature vanilla ice cream, made table-side with liquid nitrogen and served with crispy Amaretti, berries and caramel sauce
- FANTASIA AL LIMONCELLO**   360
Vanilla sponge and lemon compote with Limoncello mousse. Complimented with Vanilla cream and fresh berries
- SCOOP OF HOMEMADE ICE CREAM**  150
Vanilla, Chocolate, Strawberry, Mocca, White coffee And Coconut ice cream
- TROPICAL FRUITS IN SEASON**   230
Craving of water melon, pineapple, papaya and pomelo



Indicates Gluten Free

Indicates Healthy option



Indicates Vegetarian

Indicates Chef Recommendation Dishes

We are happy to accommodate all diets. Should you have any other requirement, please discuss with our waiter.

Prices are inclusive of service charge and government tax.