

CRUDI

CARPACCIO DI MANZO WAGYU TENDERLOIN BEEF CARPACCIO, QUAIL EGG, HORSERADISH MAYO, PARMIGIANO CHIPS, HONEY SUMMER TRUFFLE DRESSING GF DE	220
CARPACCIO DI RICCIOLA CON AGRUMI E RUCOLA AMBERJACK CARPACCIO, CITRUS, ARUGULA LEAVES C F GF	135
BRANZINO CEVICHE SEA BASS CEVICHE, SPICY LIME GINGER DRESSING, SWEET POTATO PURÉE, AVOCADO, RED RADISH, HERB SALAD F Mu GF	135

ANTIPASTI

ASSAGGI ALL'ITALIANA FRIED CALAMARI, EGGPLANT AND ZUCCHINI PARMIGIANA, GRILLED MEDITERRANEAN VEGETABLES, SELECTION OF COLD CUTS (SERVES 2) G D F	280
POLPO VALENTINO ROASTED OCTOPUS, SPICY SWEET POTATO PURÉE, SAFFRON POTATO, BRAISED FENNEL, SHERRY VINEGAR AND PINK PEPPER DRESSING, CANDIED TOMATO, MICRO HERBS C Ce Mu	135
CALAMARI ALLA GRIGLIA GRILLED MEDITERRANEAN CALAMARI, ROCKET AND ESCAROLE SALAD, SALMORIGLIO SAUCE F C	125
PARMIGIANA DI MELANZANE EGGPLANT TIMBALE, BUFFALO MOZZARELLA, TOMATO SAUCE G D V LS	110
BURRATA VERSACE BURRATA CHEESE, ROASTED MIXED HEIRLOOM CHERRY TOMATO, YELLOW TOMATO PURÉE, BLACK OLIVE POWDER, BASIL CROUTONS D G N LS	130
VITELLO ALLA PIEMONTESE SLOW COOKED SLICED VEAL STRIPLOIN, TUNA SAUCE, CAPERBERRIES G D F	130

INSALATE

PANZANELLA TOSCANA PANZANELLA SALAD, BUFFALO MOZZARELLA, FRESH BASIL G D Ce	120
INSALATA MILANO RADICCHIO, BELGIAN ENDIVE, BABY ARUGULA, FRISÉE, CHERRY TOMATOES SALAD VE	95
QUINOA RED QUINOA, TOASTED PINE NUTS, SAUTEED VEGETABLES, AVOCADO, SHAVED PIENZA PECORINO ND	105
INSALATA J.J BUTTER LETTUCE SALAD, CANDIED WALNUTS, GORGONZOLA, CROSTINO D G N	110

PASTE

CAPELLINI SEMSEM ANGEL HAIR PASTA, CORBARINO TOMATO, FRESH BASIL G V E V	115
RIGATONI ALLO ZAFFERANO CACIO E PEPE HOME-MADE SAFFRON RIGATONI, PECORINO, BLACK PEPPER SAUCE G D E V	140
PAPPARDELLE CAVALLI HOME-MADE PAPPARDELLE, MIXED MUSHROOMS, SEASONAL BLACK TRUFFLE D G E V	195
 RAVIOLI ZEGNA HOUSE-MADE BRAISED VEAL AND SPINACH RAVIOLI, SAGE, VEAL REDUCTION SAUCE D G E	130
 SPAGHETTI GUCCI GRAGNANO SPAGHETTI, FRESH BASIL, WAGYU MEATBALLS, TOMATO SAUCE D G E	190
GNOCCHI MOSCHINO HOME-MADE GNOCCHI, SAUTEED BEEF PANCETTA, ASPARAGUS, STRACCIATELLA CREAM D G E	130
BAULETTI MEDITERRANEI ROASTED EGGPLANT AND RICOTTA CHEESE STUFFED TOMATO DOUGH RAVIOLI, BUFFALO MOZZARELLA CREAM SAUCE, BASIL OIL D G E V	130
TONNARELLI VERSACE HOME-MADE TONNARELLI PASTA, SHORT RIBS RAGOUT D G E Ce	150
CALAMARATA KITON IMPORTED IGP CALAMARATA PASTA, OCTOPUS, SCALLOPS, PRAWNS, CALAMARI, CLAMS, MUSSELS, DATTERINO TOMATO, PARSLEY, LEMON ZEST, CHILI F C G	190


RISOTTI

RISOTTO FERRÈ SAFFRON RISOTTO, VEAL REDUCTION, GARLIC, PARSLEY, LEMON ZEST, "GREMOLADA" SAUCE D Ce	140
RISOTTO PRADA CANADIAN LOBSTER RISOTTO, TARRAGON, CHIVES, THYME, LEMON ZEST, BUTTER, MASCARPONE CHEESE, LOBSTER SAUCE D F C Ce	220

PESCE

FILETTO DI BRANZINO CILENO CHILEAN SEA BASS FILLET "ACQUA PAZZA", POTATO, CAPERS, BLACK OLIVES, TOMATO BROTH F C GF	350
BRANZINO ROASTED MEDITERRANEAN BRANZINO, SAUTEED SEASONAL VEGETABLES (SERVES 2 – ALONG WITH 3 SIDES) (AVAILABLE ALSO BAKED IN A CERVIA SEA SALT CRUST) F E GF	700
SALMONE REALE GRILLED KING SALMON FILLET, ROASTED CARROT PURÉE, SAUTEED SPINACH, GRILLED SPRING ONIONS, MUSSELS SAUCE C F GF	190
TONNO MILANO BLUEFIN TUNA STEAK, SAUTEED WINTER SWISS CHARD, CAPERS, BLACK OLIVES, SEMI-DRIED TOMATO SALSA F GF	255

CARNE

TAGLIATA DI WAGYU GRILLED SLICED GRADE 8 AUSTRALIAN WAGYU BEEF NY STRIP, BLACK LAVA SALT, ASPARAGUS, FOREST MUSHROOMS Ce GF	485
AGNELLO BULGARI ROASTED LAMB CHOP, CELERIAC PURÉE, ROASTED ASPARAGUS, SAUTEED SWISS CHARD, TOASTED HAZELNUTS, LAMB JUS D N GF	220
 COSTOLETTA DI VITELLO ALLA MILANESE POUNDED, BREADED VEAL CHOP "MILANESE" STYLE, SAUTEED SEASONAL VEGETABLES (VEAL PARMIGIANA ALSO AVAILABLE) G E	310
LOMBATINA DI VITELLO ALLA GRIGLIA GRILLED VEAL PAILLARD, ARUGULA, CHERRY TOMATO SALAD GF	290
POLLETTO ARROSTO MARINATED ROASTED BABY CHICKEN, POLENTA CHIPS, GREEN BEANS, SHALLOTS, MINT, SEMI-DRIED TOMATO SALAD D Ce GF	190

SIDES

GRILLED SEASONAL VEGETABLES / ROASTED BABY POTATOES / SPINACH WITH GARLIC AND CHILI PEPPER MASHED POTATO / FRENCH FRIES	90
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PIZZE

SAN BABILA SAN MARZANO TOMATO, IMPORTED BUFFALO MOZZARELLA, OREGANO, FRESH BASIL D G V	100
VIA MONTENAPOLEONE CORBARINO TOMATO, MOZZARELLA, ARTICHOKE, SEASONAL MUSHROOMS, VEAL HAM, OLIVES D G	115
LA SCALA ARUGULA, BRESAOLA, IMPORTED BUFFALO MOZZARELLA, SHAVED PARMIGIANO D G	115
VIA DEI MILLE BUFFALO MOZZARELLA, PORCINI MUSHROOMS, SEASONAL SHAVED BLACK TRUFFLE D G V	160
VIA CHIAIA TOMATO SAUCE, SPICY VEAL 'NDUJA, FRESH CHILI PEPPER, BUFFALO MOZZARELLA D G	115
VIA ROMA MARINATED GRILLED MEDITERRANEAN VEGETABLES, SEMI-DRIED TOMATO, BASIL PESTO, ROBIOLA CHEESE D G V	115
BUFALINA FRESCA ROASTED CHERRY TOMATOES, FRESH BUFFALO MOZZARELLA, PARMESAN FONDUE, BASIL LEAVES D G V	120

Gluten free selection is available upon request, (LS) locally sourced 🌿 signature dish
Allergens: (N) contains nuts or traces of nuts (D) dairy (F) fish (C) crustaceans
(E) egg (G) gluten (GF) gluten-free (So) soya (Su) sulphites (Ce) celery (Mo) molluscs
(Mu) mustard (SE) sesame seed (V) vegetarian (VE) vegan

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs
May increase your risk of foodborne illness, especially if you have certain medical conditions.

Some of the dishes on the menu may contain allergens that could pose a risk to individuals with food allergies.
Please feel free to speak to one of the staff members regarding any special dietary requirements you may have.