



KIDS' COURSE

3,200

Includes free-flow drinks

JUICE

orange, apple, grapefruit, peach, cranberry

SODA

coca-cola, coke zero, ginger ale

CHEF'S APPETIZER PLATE

CHOICE OF MAIN

PAN-ROASTED SALMON

orange citrus sauce, fresh vegetables

or

GRILLED CHICKEN BREAST

olives, tomato sauce

or

MEATBALL SPAGHETTI

beef and pork meatballs, tomato, basil

DESSERT

SORBET OR GELATO

All prices include 10% consumption tax.

Please discuss any food allergies or dietary requirements with your server.

51^{*} east

COLOMBO

9,900

CHILLED SUMMER SQUASH CREAM ZUPPA

coconut, mint, pickled cucumber

I

WAGYU PIEDMONTESE

lean-cut niigata wagyu, tuna, caper foam

II

CAESAR SALAD

*crispy prosciutto, crostini,
baby gem lettuce, bagna càuda sauce*

III

BASIL AND MINT PESTO CASARECCE

*preserved lemon, pine nuts,
edible chrysanthemums*

IV

ORA KING SALMON

*grilled orange-citrus sauce and basil oil
or*

CHARRED LAMB SCOTTADITO

*mint purée, lamb jus
or*

F1 SPLIT STRIP STEAK

f1 wagyu x angus, salsa verde +1,200

V

MELON AND YOGURT PANNA COTTA

COFFEE AND TEA

VESPUCCI

12,900

CHILLED SUMMER SQUASH CREAM ZUPPA

coconut, mint, pickled cucumber

I

FARRO WALDORF SALAD

*roasted eggplant, hazelnuts,
date molasses*

II

SEA BASS CRUDO

citrus, summer beans, fennel pollen

III

HOUSEMADE TAGLIOLINI ALFREDO

black truffle

IV

F1 SPLIT STRIP STEAK AND HOKKAIDO SCALLOP

f1 wagyu x angus, salsa verde

V

MANGO TIRAMISU

passion fruit, pistachio nuts

COFFEE AND TEA

APPETIZERS & ANTIPASTI

SALUMI AND SELECT HOKKAIDO CHEESE PLATTER 3,500

seasonal japanese-crafted salumi, assorted hokkaido cheeses

BURRATA CAPRESE 1,800

*heirloom tomato marinade, aged balsamic vinegar,
prosciutto crudo*

CALAMARI FRITTO 1,800

jalapeño mayonnaise and marinara dipping sauces

CHILLED SUMMER SQUASH CREAM ZUPPA 1,000

coconut, mint, pickled cucumber

SEA BASS CRUDO 1,800

citrus, summer beans, fennel pollen

WAGYU PIEDMONTESE 2,200

lean-cut niigata wagyu, tuna and caper foam

CAESAR SALAD 1,600

*crispy prosciutto, crostini, baby gem lettuce,
bagna càuda sauce*

FARRO WALDORF SALAD 1,400

roasted eggplant, hazelnuts, date molasses

SEARED HOKKAIDO SCALLOPS 2,000

corn cream, crispy chorizo

PASTA

PACCHERI POMODORO 2,000

ricotta cream, fresh basil, olive ciabatta for dipping

VONGOLE AND MUSSEL SPAGHETTONI 2,300

hamaguri clams, mussels, cured egg

WILD BOAR RAGÙ PAPPARDELLE 2,600

rosemary, parmesan

PISTACHIO GNOCCHI CARBONARA 2,900

guanciale, black pepper

FRESH PASTA TAGLIATELLE WAGYU BOLOGNESE 2,600

bone marrow

GENOVESE RISOTTO 2,300

acquerello rice, pine nuts, pepperoncino sauce

HOUSEMADE ZUCCHINI AND MINT TORTELLONI 3,500

burrata cheese, saffron

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SECONDI

ORA KING SALMON 3,200

grilled orange-citrus sauce and basil oil

MEDITERRANEAN SEA BASS 3,800

marinated cucumber salad, capers, olives

VEAL MILANESE 51 7,000

classic preparation with arugula salad

CHARRED LAMB SCOTTADITO 6,200

mint purée, lamb jus

BISTECCA 20,000

32oz (900g) f1 wagyu x angus, tuscan-inspired

F1 SPLIT STRIP STEAK

f1 wagyu x angus, salsa verde, selection of housemade salts

6oz (170g) 6,500

12oz (340g) 12,500

add seared hokkaido scallop +900

CONTORNI

ROSEMARY-FRIED POTATOES 1,300

brown butter

CHARGRILLED BABY GEM LETTUCE 1,100

citronette sauce

GARLIC SPINACH 900

SPEZIATE ONION RINGS 1,100

*salted mix spice,
clear tomato sauce*