

A stylized illustration of lemons and leaves in yellow and green, framing a central white rectangle. The lemons are depicted with textured, brush-like strokes, and the leaves are dark green with visible veins. The central white rectangle contains the word "biscotti" in a gold-colored serif font.

biscotti



ANTIPASTI

Panzanella alla Siciliana	540
Organic tomato salad, almond cream, pine nuts, balsamic red onion	
Green Asparagus Salad	530
Arugula, pomelo, pistachio, lemon dressing	
Bruschetta con Melanzana e Burrata	540
Burrata, eggplant, pine nuts, tomato	
Burrata	750
Organic tomatoes, pesto sauce, basil	
Mazara Red Prawns	1,350
Orange, fennel, pomelo	
Octopus Salad	750
Gordal olives, celery, capers, dill	
Mussels and Clams in Guazzetto	980
<i>Choice of:</i> Red sauce: San Marzano tomatoes, garlic, basil White sauce: White wine, garlic, parsley	
Selection of Italian Cold Cuts	1,380
Parma ham (24 months), salame di Cinta Senese, mortadella al pistacchio, 'nduja, speck	
Italian Prime Cheese Selection	980
Parmigiano Reggiano (24 months aged), Gorgonzola D.O.P., scamorza "affumicata", Pecorino Romano D.O.P. Crosta Nera, Taleggio D.O.P.	

PASTE

	Small	Large
Spaghetti al Pomodorino	550	850
Piennolo del Vesuvio D.O.P. tomatoes, Parmesan cheese, basil		
Gnocchi ai Funghi Selvatici	500	800
Wild mushrooms, Parmesan cheese, thyme		
Baked Homemade Rigatoni	660	950
Beef meatballs, mozzarella cheese, tomato sauce		
Paccheri al Ragù di Cervo	660	950
Paccheri, slow-braised venison ragù, Parmesan fondue		
Spaghetti all'Amatriciana	660	950
Pork cheek, tomato sauce, Pecorino Romano D.O.P.		
Pappardelle Bolognese	580	880
Beef ragù, tomato sauce, Parmesan cheese		
Linguine alla Siciliana	660	950
Sardines, pine nuts, dill		
Tagliolini con Gambero Rosso	800	1,100
Mazara red prawn tartare, homemade tagliolini, lime		



Please inquire with service attendants if you have any dietary restrictions, allergies, or special considerations.



PIZZA E FOCACCIA

Margherita 🍷🍕🌿	750
Tomato sauce, Mozzarella cheese, basil leaves	
Burrata and Prosciutto Crudo 🍷🐷🌿	1,100
Parma ham, shaved Parmesan, arugula	
Diavola 🍷🐷🌿	950
Tomato sauce, spianata calabrese, Fior di Latte	
Focaccia Mascarpone 🍷🍕🌿	1,300
Mascarpone, Mozzarella cheese, truffle, chives	

SHARING

Linguine alle Vongole 🍷🌿🍽️	1,100
Linguine Gentile I.G.P., clams, broccolini, white wine	
Risotto allo Zafferano e Midollo 🍷🍽️🌿	1,200
Saffron risotto, bone marrow, Parmigiano Reggiano	

SECONDI

Branzino all'Acqua Pazza 🐟	1,550
Steamed sea bass, Taggiasca olives, capers, tomato	
Chilean Snow Fish 🐟🍽️	1,750
Pan-fried Chilean snow fish, cabbage "Mugnaia" sauce, edamame, pistachio	
Costine di Maiale 🐷	1,250
Stewed Sampran Farm pork ribs, balsamic red onion	
Grilled Herb Crusted New Zealand Lamb "Lumina" 🍷	2,100
Carrot purée, chickpea fritters, pickled radish	
12 Hours Slow-Cooked A5 Wagyu Beef Cheeks 🍷🍽️	1,550
Saffron risotto, gremolata, beef jus	
USA Wagyu Beef Striploin (250g) 🍷🍽️	5,100
Rocket salad, roasted potatoes, garlic confit	

CONTORNI

Patate e Funghi	350
Rosemary roasted potatoes, mushrooms, garlic	
Broccolini	340
Sautéed broccolini, chilli, garlic, olive oil	

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