

A LA CARTE

ANTIPASTI Appetizer

TONNATO    35
SLICED BEEF WITH CREAMY TUNA SAUCE
Italian traditional style roasted Hanwoo beef sirloin, caper berry, tuna mayonnaise sauce, rucola, chestnut chip

CEVICHE DI RICCIOLA  30
YELLOWTAIL CEVICHE
Smoked yellowtail, Osetra caviar, orange segment, grapefruit segment, oak-aged white balsamic vinaigrette, dill, chervil

MELONE E PROSCIUTTO   30
MELON & PROSCIUTTO DI PARMA
Fig, rucola, Parmesan, balsamic vinaigrette

INSALATA CAESAR CLASSICA   30
CLASSIC CAESAR SALAD
Romain lettuce, Parmesan, bacon chip, focaccia crouton

INSALATA DI RCOTTA AL FORNO     29
GILLED RICOTTA SALAD
Assorted vegetable, artichoke, sun-dried tomato, homemade ricotta, Parmesan, cruton, hazelnut, balsamic vinaigrette

BRUSCHETTA DUO  26
BRUSCHETTA
Sourdough, sliced Hanwoo beef, mustard mayonnaise, rucola, Parmesan
Sourdough, assorted mushroom, burrata, Parmesan

PIZZE Pizza We only use imported mozzarella from Italy for all our pizzas.

TARTUFO E FUNGHI  38
TRUFFLE PIZZA
Truffle paste, burrata, Mozzarella

ADD TRUFFLE SLICES +8

PROSCIUTTO COTTO E RUCOLA   33
PROSCIUTTO COTTO & ARUGULA PIZZA
Mozzarella, Parmesan sauce

QUATTRO FORMAGGI  32
QUATTRO FORMAGGI PIZZA
Parmesan, Gorgonzola, smoked mozzarella, mozzarella

SALAMI PICANTE    32
SPICY SALAMI PIZZA
Mozzarella, peperoncino, Neapolitan tomato sauce

MARGHERITA   29
MARGHERITA PIZZA
Mozzarella, Parmesan, basil, Neapolitan tomato sauce

CONTORNI Side dish

CALAMARI FRITTI 22
FRIED CALAMARI
Fried squid, chipotle mayo, lemon

PROSCIUTTO CRUDO DI PARMA  17
PROCIUTTO CRUDO
Parmesan

CARPACCIO DI MORTADELLA   15
MORTADELLA CARPACCIO
Parmesan

FUNGHI SALTATI   13
BUTTER-SAUTEED MUSHROOM
Assorted mushroom, Parmesan

PATATE FRITTE AL PARMIGIANO     12
FRIES RUSSET POTATO
Parmesan, mortadella, Italian parsley

BURRATA  10
BURRATA
Rucola, extra virgin olive oil

ZUPPA E PASTE Soup & Pasta

VELLUTATA DI ZUCCA    22
BUTTERNUT SQUASH SOUP
Onion, cream, chicken stock, mint pesto, pine nut

VELLUTATA DI TOPINAMBUR   22
JERUSALEM ARTICHOKE SOUP
Fried jerusalem artichoke, chicken stock, cooking cream, rucola

LINGUINE ALL' ASTICE  57
LOBSTER LINGUINE
Half lobster, cherry tomato, garlic, bisque sauce

ORZOTTO AL NERO   38
SQUID INK RISOTTO
Grilled king prawn, mussel, mascarpone, Parmesan, dill

TAGLIOLINI E FRUITTI DI MARE   35
SEAFOOD OIL TAGLIOLINI
Fresh egg tagliolini, prawn, squid, clam, scallop, garlic, Italian parsley, peperoncino

TAGLIATELLE ALLA NORCINA   35
WHITE RAGU TAGLIATELLE
Fresh egg tagliatelle, white pork ragout, Parmesan, butter
ADD TRUFFLE SLICES +8

GNOCCHI DI RICOTTA   35
LEMON RICOTTA GNOCCHI
Butternut squash purée, cheese fondue, fried sweet pumpkin, Parmesan, sautéed hazelnut

LASAGNA BOLOGNESE  34
BOLOGNESE LASAGNA
Parmesan

PAPPARDELLE ALLA CARBONARA  34
TRADITIONAL ITALIAN CARBONARA
Rigatoni pasta, pancetta, egg yolk, Pecorino, Parmesan

CARNE E PESCE Meat & Fish

FILETTO DI MANZO ALLA GRIGLIA   97
GRILLED KOREAN BEEF 1++ TENDERLOIN 160g
Grilled artichoke, white asparagus, rucola, Barolo wine sauce

CONTROFILETTO DI MANZO ALLA GRIGLIA   93
GRILLED KOREAN BEEF 1++ SIRLOIN 160g
Grilled artichoke, white asparagus, rucola, Barolo wine sauce

MANZO BRASATO AL BAROLO   69
BEEF BRAISED IN BAROLO WINE
Braised beef shank, mashed potato, broccolini, cherry tomato

Sommelier's Paring Suggestion 1 Glass +27
2020 Fratelli Giacosa, Barbaresco DOCG, Piemonte, Italy
Savor the depth of flavor with a wine that blends soft tannins and refreshing acidity.

AGNELLO IN CROSTA DI PISTACCHI 200g   68
PISTACHIO CRUSTED LAMB CHOP
Grilled white asparagus, artichoke, rucola, Barolo wine sauce

PESCE ALL' AQUA PAZZA    63
ITALIAN-STYLE FISH STEW
Sea bream, octopus, squid, clam, garlic, parsley, cherry tomato, peperoncino, lemon zest, white wine, bisque sauce

MERLUZZO SALATO ALLA GRIGLIA 59
GRILLED SALTED SILVER COD
Fregola arrabbiata, roasted fennel, dill

Our chefs are pleased to accommodate requests related to food allergies or special dietary requirements. Please inform our staff of any such requests in advance.



VEGETARIAN



GLUTEN FREE



CONTAINS NUT



DAIRY



SPICY



SIGNATURE DISH

Prices are in 1,000 Korean Won and include 10% government tax. No service charge applies.