

## **ANTIPASTI:**

<b>SMOKED TUNA LOIN, ORANGE IKURA AND PICKLED CUCUMBERS</b>	28
<b>MARINATED SCAMPI TAILS, MYOGA CITRUS AND CAVIAR</b>	41
<b>BURRATA WITH ROASTED PISTACHIO AND KUMQUAT VINAIGRETTE</b>	29
<b>VENISON CARPACCIO, BEETROOT CRISPY FOCACCIA, GORGONZOLA CHEESE</b>	32
<b>MOZZARELLA AND TOMATO CROSTINO TOPPED WITH PARMA HAM</b>	25
<b>BUKO NERO TAU KWA TOWER WITH SAUTEED VEGETABLES AND ASIAN DRESSING</b>	22
<b>ANTIPASTO OF THE DAY</b> (available only for dinner)	M.P.

## **ZUPPE E PASTE:**

<b>CREAMY PORCINI MUSHROOM SOUP WITH WHITE TRUFFLE OIL DROPS</b>	17
<b>SOUP OF THE DAY</b>	M.P.
<b>SPAGHETTI WITH SPICY BLUE PRAWN AND SPANNER CRAB</b>	31
<b>RIGATONI PASTA WITH BRAISED WAGYU BEEF CHEEK RAGU'</b>	29
<b>PASTA OF THE DAY</b> (available only for dinner)	M.P.
<b>ACQUERELLO RISOTTO WITH SAFFRON, AND FERMENTED BLACK GARLIC</b>	30

## **PESCE E CARNE:**

<b>SEARED FILET OF ORATA WITH CORIANDER “SALSA VERDE”</b>	45
<b>CLASSIC SEAFOOD “CIOPPINO” STEW</b>	46
<b>FISH OF THE DAY</b> (available only for dinner)	M.P.
<b>PAN-FRIED GRASS-FED BEEF TENDERLOIN WITH THYME, HONEY AND RHUBARB</b>	46
<b>IBERICO PRESA “TAGLIATA” STYLE WITH BALSAMIC ONIONS</b>	45
<b>MEAT OF THE DAY</b> (available only for dinner)	M.P.

## **DESSERTS AND FORMAGGI:**

<b>MY GRANDMOTHER'S CAKE WITH RASPBERRY COULIS AND MERINGUE</b>	16
<b>ASSORTED HOME-MADE GELATO</b>	12
<b>STICKY DATES PUDDING, CARAMEL COULIS, AND HOMEMADE TAHITI VANILLA GELATO</b>	16
<b>JIVARA MILK CHOCOLATE CAKE WITH HOMEMADE ESPRESSO GELATO</b>	16
<b>AFFOGATO</b>	12
<b>GORGONZOLA CHEESE WITH HOMEMADE PICKLES AND JAM</b>	16
<b>24 MONTHS PARMIGGIANO REGGIANO WITH TRUFFLE HONEY</b>	16
<b>ASSORTED CHEESE PLATTER: SELECTION OF THE DAY</b>	24

## **DRINKS:**

<b>FIJI WATER(500ml)</b>	<b>5.5</b>
<b>S. PELLEGRINO SPARKLING WATER (500ml)</b>	<b>5.5</b>
<b>S. PELLEGRINO SOFT DRINK CHINOTTO, LIMONATA, MANDARINO, POMPELMO</b>	<b>5.5</b>
<b>MANGO JUICE</b>	<b>5</b>
<b>PINK GUAVA JUICE</b>	<b>5</b>
<b>ORANGE JUICE</b>	<b>5</b>
<b>COKE</b>	<b>5</b>
<b>SPRITE</b>	<b>5</b>
<b>HOME-MADE ICE LEMON TEA</b>	<b>6</b>
<b>HOME-MADE MANGO AND PEACH TEA</b>	<b>6.5</b>

<b>CAFFELATTE</b>	6.5
<b>CAPPUCCINO</b>	6.5
<b>COFFEE</b>	5.5
<b>ESPRESSO</b>	5
<b>DOPPIO</b>	6.5
<b>TEA BY POT</b>	6.5
<b>MENABREA ITALIAN BEER</b>	13
<b>LIMONCELLO</b>	14
<b>SAMBUCA</b>	16
<b>AMARO</b>	16
<b>GRAPPA</b>	16
<b>PORTO</b>	22
<b>WHISKY</b>	24
<b>BYO CORKAGE PER BOTTLE</b>	35

**All prices are subjected to 10% service charge**

**Please inform us if you have any food allergies**

**BUKO NERO**  
**A LA CARTE**  
**MENU**