

Pila Carte Menu

## Centipasti

and Pickled Cucumbers	20
Marinated Scampi Tails, Myoga Citrus Caviar	41
Burrata with Roasted Pistachio and Kumquat Vinaigrette	29
Venison Carpaccio, Beetroot, Crispy Focaccia, Gorgonzola Cheese	32
Mozzarella and Tomato Crostino Topped with Parma Ham	25
Buko Nero Tau Kwa Tower with Sauteed Vegetables and Asian Dressing	22
Antipasto of the Day (Available only for dinner)	M.P.

# Zuppe e Daste

Creamy Porcini Mushroom Soup with White Truffle Oil Drops	17
Soup of the Day	M.P.
Spaghetti with Spicy Blue Prawn and Spanner Crab	31
Rigatoni Pasta with Braised Wagyu Beef Cheek Ragu'	29
Pasta of the Day (Available only for dinner)	M.P.
Acquerello Risotto with Saffron and Fermented Black Garlic	30

### Desce e Carne

Seared Fillet of Orata with Coriander "Salsa Verde"	45
Classic Seafood "Cioppino" Stew	46
Fish of the Day (Available only for dinner)	M.P.
Pan-fried Grassfed Beef Tenderloin with Thyme, Honey and Rhubarb	46
Iberico Presa "Tagliata" Style with Balsamic Onions	45
Meat of the Day (Available only for dinner)	M.P.

## Dessert and Lormaggi

Mr. Crandmathan's Calc

with Raspberry Coulis and Meringue	10
Assorted Homemade Gelato	12
Sticky Dates Pudding, Caramel Coulis and Homemade Tahiti Vanilla Gelato	16
Jivara Milk Chocolate Cake with Homemade Espresso Gelato	16
Affogato	12
Gorgonzola cheese with Homemade Pickles and Jam	16
24 Months Parmiggiano Reggiano with Truffle Honey	16
Assorted Cheese Platter: Selection of the Day	24

#### Drinks

Fiji Water (500ml)	5.5
S. Pellegrino Sparkling Water (500ml)	5.5
S. Pellegrino Soft Drink Chinotto, Limonata, Mandarino, Pompelmo	5.5
Mango Juice	5
Pink Guava Juice	5
Orange Juice	5
Coke	5
Sprite	5
Homemade Ice Lemon Tea	6
Homemade Mango and Peach Tea	66

#### Drinks

Caffelatte	6.5
Cappuccino	6.5
Coffee	5.5
Espresso	5
Doppio	6.5
Tea by Pot	6.5
Menabrea Italian Beer	13
Limoncello	14
Sambuca	16
Amaro	16
Grappa	16
Porto	22
Whisky	24
Byo Corkage per Bottle	35