

“Our menu philosophy is based on the idea of sharing, of coming together to enjoy exquisite cuisine.”

*Chef Matteo Fracalossi*

# Antipasti

Appetizer

<b>§ INSALATA TIEPIDA DI MARE E LEGUMI</b>	350
warm seafood salad, borlotti beans, green beans, sundried tomato, lemon dressing	
<b>FRITTO MISTO</b>	380
fried assorted seafood, lemon	
<b>SEPPIOLINE AL NERO</b>	220
Venetian style baby cuttlefish stewed in squid ink, sourdough toast	
<b>ANTIPASTO ALL' ITALIANA</b>	440 / 830
cold cuts and cheese board, warm Tigelle, olives, cherry mozzarella, marinated mushroom	
<b>§ SAN DANIELE E BURRATA</b>	450
hand sliced 24 month prosciutto di San Daniele, burrata, semi-dried tomato, olive oil focaccine	
<b>CARPACCIO DI MANZO</b>	360
beef carpaccio, porcini, egg yolk cream, Parmigiano	
<b>§ CAPESANTE E PAPPA AL POMODORO</b>	340
pan seared scallops, Tuscany tomato and bread cream, stracciatella cheese	
<b>BRUSCHETTE</b>	190
chargrilled sourdough, Roma tomato, basil	
<b>CAPRESE DI BUFALA</b>	360
buffalo mozzarella and heirloom tomato caprese salad, basil pesto	
<b>INSALATA RICCA</b>	320
mixed leaves, prawn, cherry tomato, ham, corn, artichoke, carrot, honey dressing, Parmigiano	
<b>RUCOLA</b>	220
arugula, sundried tomato, Parmigiano, balsamic dressing	

**§ Signature item**

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# Le Zuppe

Soup

<b>S</b> CASSERUOLA DI FRUTTI MARE IN CROSTA DI PANE	320
baked seafood soup with bread crust	
<b>P</b> MINISTRONE	240
seasonal vegetable soup	

**P** *Plant based*

**S** *Signature item*

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# Primi Della Casa

## Pasta & Risotto

<b>SPAGHETTI ALLA CHITARRA CON VONGOLE</b>	320
Gragnano square spaghetti, clams, garlic, Italian parsley	
<b>S DOPPI RAVIOLI</b>	380
roasted veal and burrata double stuffed ravioli, jus, Parmigiano	
<b>LINGUINE ALL'ASTICE</b>	1,430
live lobster linguine, fresh and semi dried Dalat's tomato	
<b>PANSOTTI ALLA LIGURE</b>	320
spinach and ricotta stuffed ravioli, walnut pesto	
<b>S CAPPELLACCI ALLA CARBONARA</b>	330
egg yolk, Pecorino Romano and Phu Quoc pepper stuffed ravioli, guanciale	
<b>LASAGNA ALLA BOLOGNESE</b>	350
traditional beef ragout lasagna	
<b>S SPAGHETTONI CON SALSA ALLA LUCIANO</b>	410
thick spaghetti, sauteed seafood, octopus tomato sauce	
<b>S STRINGOZZI, ACCIUGHE, PEPE E CASTELMAGNO</b>	360
traditional Umbria pasta, anchovy, black pepper, Castelmagno PDO cheese	
<b>S RISOTTO CAVOLFIOR E PANCETTA CROCCANTE</b>	320
cauliflower risotto, crispy pork belly, beer reduction	
<b>BUCATINI ALL'AMATRICIANA</b>	300
bucatini pasta, guanciale, tomato sauce, Pecorino Romano	
<b>STROZZAPRETI AL PESTO</b>	290
handmade pasta, traditional Liguria basil pesto	
<b>MACCHERONCINI DI CAMPOFILONE AL SUGO TRADIZIONALE</b>	290
homemade pasta, pork sausage and beef sauce, Pecorino Romano	
<b>P FETTUCCINE INTEGRALI AI 3 POMODORI</b>	280
homemade whole wheat fettucine, tomato sauce, heirloom tomato, sundried tomato, basil	

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# Secondi Di Terra E Mare

*Sea & Land Main Course*

<b>CERNIA IN CROSTA DI VENTRICINA</b>	560
pan seared grouper, Ventricina salami crust, sautéed chanterelles	
<b>BACCALA IN UMIDO</b>	640
salted stew cod fish, artichoke, porcini mushroom, potato	
<b>S COZZE RIPIENE ALLA CARRARINA</b>	530
mortadella stuffed mussels, chilli and garlic tomato sauce, toasted sourdough	
<b>S TAGLIATA DI MANZO</b>	1,120
sliced Wagyu beef striploin (200 grams), arugula, Parmigiano flakes	
<b>AGNELLO</b>	940
herb smoked lamb chops, sautéed vegetables, sweet garlic cream, thyme jus	
<b>ANATRA ALLA VENETA</b>	530
sous vide duck breast filled coppa, baby vegetables, sage jus	
<b>S COSTOLETTA DI VITELLO ALLA MILANESE</b>	710
traditional butter fried crumbed veal cutlet, roasted baby potatoes	
<b>S</b> <i>Sharing for two or more</i>	
<b>BRANZINO ALLA MEDITERRANEA</b>	810
whole baked sea bass, clam, baby potato, Taggiasca olive, cherry tomato 40-minute preparation	
<b>GRIGLIATA DI MARE</b>	2,350
chargrilled lobster, prawn, calamari, scallop, mussel, sea bass, tuna, citrus flavor	
<b>FIorentina</b>	2,240
Florence style charcoal grilled T-bone steak, brushed with rosemary sprigs, grilled vegetable, rock salt, crushed black pepper	
<b>S</b> <i>Signature item</i>	

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# Pizze in Forno A Legna

## Woodfired Pizza

<b>FRUTTI DI MARE</b>	450
tomato sauce, mozzarella, freshly sautéed seafood, basil	
<b>QUATTRO FORMAGGI</b>	370
mozzarella, gorgonzola, taleggio, provolone	
<b>MARGHERITA CLASSICA O CON BUFALA</b>	220 / 390
tomato sauce, mozzarella, basil	
<b>S BURRATA</b>	380
tomato sauce, heirloom tomato, fresh burrata, basil pesto	
<b>SAN DANIELE</b>	400
tomato sauce, mozzarella, 24 month aged San Daniele ham, rucola, Parmigiano	
<b>CALABRESE</b>	300
tomato sauce, mozzarella, pork sausage, garlic, Calabria spicy pork paste, capsicum	
<b>QUATTRO STAGIONI</b>	360
tomato sauce, mozzarella, ham, porcini, black olives, artichoke	
<b>S PORCHETTA</b>	370
mozzarella, homemade Porchetta, provolone, porcini mushroom, shaved Parmigiano	
<b>S ASIAGO E FINFERLI</b>	410
Napoli sauce, mozzarella, Asiago PDO cheese, chanterelle mushroom, ham	
<b>SALMONE</b>	370
mozzarella, smoked salmon, ricotta, sundried tomato, onion, caper, pine nut	

**S** *Signature item*

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# Dolci

Dessert

<b>S</b> SELEZIONE DI FORMAGGI	
a selection of the finest imported Italian cheese, raw unfiltered honey, homemade jam (trolley service)	
1 piece	135
4 pieces	500
<b>S</b> TIRAMISÙ	210
traditional Venetian mascarpone and coffee dessert	
<b>CANNOLI SICILIANI</b>	195
ricotta, candied fruits, shaved chocolate	
<b>S</b> BOMBOLONI	195
house made ricotta mini donuts, gianduia sauce, vanilla ice cream	
<b>ZABAIONE</b>	195
fresh berries, raspberry coulis	
<b>MIGLIACCIO</b>	195
semolina cake, vanilla cream, strawberry jus	
<b>TORTA DEL GIORNO</b>	175
daily cake	
<b>S</b> I NOSTRI GELATI E SORBETTI FATTI IN CASA	110
homemade gelato and sorbet (2 scoops)	
• STRACCIATELLA - milk and chocolate chips	
• CIOCCOLATO - milk and bitter chocolate	
• CREMA - vanilla	
• MALAGA - rum and raisin	
• AMARENA - milk and sour cherry	
• LIMONE - lemon and basil sorbet	
• MANGO - sorbet	

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