

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

Chef Alessio Nallino

Antipasti

Appetizer

S INSALATA TIEPIDA DI MARE E LEGUMI	360
warm seafood salad, borlotti beans, green beans, sundried tomato, lemon dressing	
FRITTO MISTO	400
fried assorted seafood, lemon, aioli	
SEPPIOLINE AL NERO	230
Venetian style baby cuttlefish stewed in squid ink, sourdough toast	
ANTIPASTO ALL' ITALIANA	445 / 855
cold cuts and cheese board, warm Tigelle, olives, cherry mozzarella, marinated mushrooms	
S SAN DANIELE E BURRATA	465
hand sliced 24 month Prosciutto di San Daniele, burrata, semi-dried tomato, olive oil focaccine	
CARPACCIO DI MANZO	370
beef carpaccio, porcini, egg yolk cream, Parmigiano - Reggiano	
S CAPESANTE E PAPPAL POMODORO	350
pan seared scallops, Tuscany tomato and bread cream, stracciatella cheese	
BRUSCHETTE	195
chargrilled sourdough, Roma tomato, basil	
CAPRESE DI BUFALA	370
buffalo mozzarella and heirloom tomato caprese salad, basil pesto	
INSALATA RICCA	330
mixed leaves, prawns, cherry tomato, ham, corn, artichoke, carrot, honey dressing, Parmigiano - Reggiano	
RUCOLA	230
arugula, sundried tomato, Parmigiano - Reggiano, balsamic dressing	

S *Signature item*

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Le Zuppe

Soup

S CASSERUOLA DI FRUTTI MARE IN CROSTA DI PANE	330
baked seafood soup, bread crust	
P MINISTRONE	250
seasonal vegetable soup	

P *Plant based*

S *Signature item*

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Primi Della Casa

Pasta & Risotto

SPAGHETTI ALLA CHITARRA CON VONGOLE	330
Gragnano square spaghetti, clams, garlic, Italian parsley	
S DOPPI RAVIOLI	395
roasted veal and burrata double stuffed ravioli, jus, Parmigiano - Reggiano	
LINGUINE ALL'ASTICE	1,480
live lobster linguine, fresh and semi dried Da Lat tomatoes	
PANSOTTI ALLA LIGURE	330
spinach and ricotta stuffed ravioli, walnut pesto	
S CAPPELLACCI ALLA CARBONARA	340
egg yolk, Pecorino Romano and Phu Quoc pepper stuffed ravioli, guanciale	
LASAGNA ALLA BOLOGNESE	360
traditional beef ragu lasagna	
S SPAGHETTONI CON SALSA ALLA LUCIANO	430
thick spaghetti, sauteed seafood, octopus tomato sauce	
S STRINGOZZI, ACCIUGHE, PEPE E CASTELMAGNO	370
traditional Umbria pasta, anchovy, black pepper, Castelmagno PDO cheese	
S RISOTTO CAVOLFIORE E PANCETTA CROCCANTE	330
cauliflower risotto, crispy pork belly, beer reduction	
BUCATINI ALL'AMATRICIANA	310
bucatini pasta, guanciale, tomato sauce, Pecorino Romano	
STROZZAPRETI AL PESTO	300
handmade pasta, traditional Liguria basil pesto	
MACCHERONCINI DI CAMPOFILONE AL SUGO TRADIZIONALE	330
house made pasta, pork sausage and beef sauce, Pecorino Romano	
P FETTUCCINE INTEGRALI AI 3 POMODORI	290
house made whole wheat fettucine, tomato sauce, heirloom tomato, sundried tomato, basil	

P Plant based

S Signature item

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Secondi Di Terra E Mare

Sea & Land Main Course

CERNIA IN CROSTA DI VENTRICINA	580
pan seared grouper, Ventricina salami crust, sautéed chanterelles	
BACCALA IN UMIDO	670
salted stew cod fish, artichoke, porcini mushroom, potato	
S COZZE RIPIENE ALLA CARRARINA	550
mortadella stuffed mussels, chilli and garlic tomato sauce, toasted sourdough	
S TAGLIATA DI MANZO	1,160
sliced Wagyu beef striploin (200 grams), arugula, Parmigiano - Reggiano flakes	
AGNELLO	970
herb smoked lamb chops, sautéed vegetables, garlic cream, thyme jus	
ANATRA ALLA VENETA	550
Coppa filled sous vide duck breast, baby vegetables, sage jus	
S COSTOLETTA DI VITELLO ALLA MILANESE	1,220
Traditional crumbed and butter fried veal cutlet, roasted baby potatoes	
S	<i>Sharing for two or more</i>
BRANZINO ALLA MEDITERRANEA	850
whole baked sea bass, clams, baby potatoes, Taggiasca olives, cherry tomato 40-minute preparation	
GRIGLIATA DI MARE	2,450
chargrilled lobster, prawns, calamari, scallops, mussels, sea bass, tuna, citrus	
FIorentina	2,350
Florence style charcoal grilled T-bone steak, brushed with rosemary, grilled vegetables, rock salt, black pepper	
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Pizze in Forno A Legna

Woodfired Pizza

FRUTTI DI MARE	470
tomato sauce, mozzarella, sautéed seafood, basil	
QUATTRO FORMAGGI	390
mozzarella, gorgonzola, taleggio, provolone	
MARGHERITA CLASSICA O CON BUFALA	230 / 410
tomato sauce, mozzarella, basil	
S BURRATA	400
tomato sauce, heirloom tomato, fresh burrata, basil pesto	
SAN DANIELE	420
tomato sauce, mozzarella, 24 month aged San Daniele ham, rucola, Parmigiano	
CALABRESE	310
tomato sauce, mozzarella, pork sausage, garlic, Calabria spicy pork paste, capsicum	
QUATTRO STAGIONI	370
tomato sauce, mozzarella, ham, porcini, black olives, artichoke	
S PORCHETTA	390
mozzarella, homemade Porchetta, provolone, porcini mushroom, shaved Parmigiano - Reggiano	
S ASIAGO E FINFERLI	430
Tomato sauce, mozzarella, Asiago PDO cheese, chanterelle mushroom, ham	
SALMONE	390
mozzarella, smoked salmon, ricotta, sundried tomato, onion, caper, pine nut	

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Dolci

Dessert

S SELEZIONE DI FORMAGGI	
a selection of the finest imported Italian cheese, raw unfiltered honey, house made jam (trolley service)	
1 piece	140
4 pieces	520
S TIRAMISÙ	220
traditional Venetian mascarpone and coffee dessert	
CANNOLI SICILIANI	200
ricotta, candied fruits, shaved chocolate	
S BOMBOLONI	200
house made ricotta mini donuts, gianduia sauce, vanilla ice cream	
ZABAIONE	200
fresh berries, raspberry coulis	
MIGLIACCIO	200
semolina cake, vanilla cream, strawberry jus	
TORTA DEL GIORNO	180
daily cake	
S I NOSTRI GELATI E SORBETTI FATTI IN CASA	120
house made 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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