



APPETIZERS

|                                                                                                                    |      |
|--------------------------------------------------------------------------------------------------------------------|------|
| JUMBO CRAB CAKE<br><i>with Coleslaw and Grained Mustard Cream</i>                                                  | 335. |
| GOLDEN FRIED SHRIMP COCKTAILS<br><i>with Shredded Iceberg Lettuce and Spicy Cocktail Sauce</i>                     | 295. |
| PANCETTA-WRAPPED HOKKAIDO SCALLOPS<br><i>served with Spinach Purée</i>                                             | 275. |
| PAN-FRIED GOOSE LIVER<br><i>with Toasted Ciabatta, Semi-Dried Muscat Grapes<br/>and Balsamic Syrup</i>             | 355. |
| PRIME STEAK TARTARE<br><i>with Capers, Onions and Ciabatta Croutons</i>                                            | 260. |
| KALE SALAD<br><i>with Feta Cheese, Kalamata Olives, Orange, Cashew Nuts<br/>and Balsamic Dressing</i>              | 170. |
| BOURBON FLAMBÉED BRIE CHEESE<br><i>wrapped with Coppa di Parma</i>                                                 | 325. |
| BISTECCA CAESAR SALAD<br><i>with 24-Month Old Parmigiano Reggiano, Crispy Anchovies<br/>and Garlic Croutons</i>    | 200. |
| SLOW-COOKED OCTOPUS<br><i>with Spicy Tomato Sauce, Olives and Chives</i>                                           | 245. |
| WAGYU BEEF CARPACCIO<br><i>with Porcini Mushrooms, Walnut,<br/>24-Month Old Parmigiano Reggiano and Gorgonzola</i> | 235. |
| BURRATA ( 125g. )<br><i>served with Tomatoes and Arugula</i>                                                       | 235. |

PASTA

|                                                                                                                  |      |
|------------------------------------------------------------------------------------------------------------------|------|
| GOOSE LIVER RAVIOLI<br><i>with Parmigiano Cream Sauce and White Truffle Oil</i>                                  | 390. |
| RIGATONI WITH PINK VODKA SAUCE<br><i>with Stracciatella of Burrata and Basil</i>                                 | 195. |
| HOMEMADE ANGEL HAIR<br><i>with Jumbo King Prawns, Chili, Basil and Fresh Tomato Sauce</i>                        | 355. |
| BOSTON LOBSTER LINGUINE<br><i>with Garlic Cherry Tomatoes Sauce, Chili, and Basil</i>                            | 650. |
| PAPPARDELLE <i>and</i> DUCK RAGOUT<br><i>with 24-Month Old Parmigiano Reggiano</i>                               | 195. |
| SPAGHETTI AGLIO <i>e</i> OLIO<br><i>with Hokkaido Scallops</i>                                                   | 275. |
| ORECCHIETTE <i>and</i> BRAISED OCTOPUS<br><i>with Cherry Tomatoes, Anchovies, Basil and Sicilian Chili Sauce</i> | 230. |
| PAPPARDELLE <i>and</i> BRAISED WAGYU BEEF CHEEK<br><i>with Spinach and Shaved Sardinian Pecorino</i>             | 235. |
| HOMEMADE TAGLIATELLE<br><i>with Wagyu Beef Bolognese</i>                                                         | 230. |
| BLACK INK TAGLIOLINI <i>and</i> JUMBO CRAB MEAT<br><i>with Salmon Roe and Jalapeño</i>                           | 330. |

BISTECCA

M M X V I

PRIME STEAK SELECTION

The FOLLOWING SELECTION of PRIME MEATS *has been*  
CAREFULLY SELECTED *by our* EXECUTIVE CHEF LUCA PEZZERA *and*  
SPECIALLY FLOWN IN *while* CHILLED, NEVER FROZEN.

SIGNATURE BISTECCA FIORENTINA ( 1kg. )  
DRY-AGED for 21 DAYS  
3,400.

USDA PRIME BEEF

|                      |      |
|----------------------|------|
| TENDERLOIN ( 200g. ) | 895. |
| RIB-EYE ( 300g. )    | 885. |

AUSTRALIAN WAGYU

|                                     |        |
|-------------------------------------|--------|
| TENDERLOIN MB 5-6 ( 200g. )         | 860.   |
| RIB-EYE MB 6-7 ( 300g. )            | 920.   |
| RIB-EYE MB 6-7 ( 500g. )            | 1,550. |
| NEW YORK STRIPLOIN MB 6-7 ( 300g. ) | 880.   |
| NEW YORK STRIPLOIN MB 6-7 ( 500g. ) | 1,450. |
| PICANHA MB 4-5 ( 300g. )            | 590.   |
| TOMAHAWK MB 4-5 ( 1kg. )            | 2,750. |

CERTIFIED AUSTRALIAN BLACK ANGUS

|                              |      |
|------------------------------|------|
| TENDERLOIN ( 200g. )         | 520. |
| RIB-EYE ( 300g. )            | 520. |
| NEW YORK STRIPLOIN ( 300g. ) | 495. |

SIDES

|                                                                           |      |
|---------------------------------------------------------------------------|------|
| SIGNATURE HAND-CUT FRIES<br><i>with Organic Egg and Crispy Pork Bacon</i> | 130. |
| SHOESTRING FRIES                                                          | 100. |
| TRUFFLE MAC <i>and</i> CHEESE                                             | 165. |
| CREAMY TRUFFLE MASHED POTATOES                                            | 125. |
| CREAMY PARMESAN SPINACH                                                   | 115. |
| GREEN ASPARAGUS <i>with</i> HOLLANDAISE SAUCE                             | 150. |
| SAUTÉED MUSHROOMS                                                         | 100. |
| CHARCOAL-GRILLED BROCCOLINI                                               | 140. |

CHARCUTERIE

|                                    |      |
|------------------------------------|------|
| CURED IBÉRICO RESERVA BATTALIO HAM | 330. |
| CULATELLO DI ZIBELLO HAM           | 340. |

MAINS

|                                                                                    |      |
|------------------------------------------------------------------------------------|------|
| FLORENTINE BUTTER CHICKEN                                                          | 330. |
| GRILLED BOSTON LOBSTER<br><i>with Garlic Butter and Chives</i>                     | 995. |
| GRILLED TASMANIAN LAMB SHORTLOIN                                                   | 540. |
| IBÉRICO PORK COLLAR ( 300g. )                                                      | 480. |
| HERB-CRUSTED WILD CAUGHT<br>ALASKAN SOCKEYE SALMON<br><i>in Lemon Butter Sauce</i> | 380. |
| VEAL MILANESE<br><i>with Arugula and Balsamico</i>                                 | 555. |
| GRILLED SEA BASS FILLET<br><i>with Tomato Salsa</i>                                | 290. |

DESSERTS

|                                                                                                          |      |
|----------------------------------------------------------------------------------------------------------|------|
| SIGNATURE BAKED ALASKA                                                                                   | 175. |
| ESKIMO BAR <i>with</i> BUTTERSCOTCH SAUCE                                                                | 130. |
| TRADITIONAL TIRAMISU                                                                                     | 135. |
| KENTUCKY BOURBON CRÈME BRÛLÉE                                                                            | 100. |
| GRANNY SMITH APPLE CRUMBLE<br><i>with</i> VANILLA ICE CREAM                                              | 110. |
| ORANGE CHEESECAKE                                                                                        | 110. |
| DARK CHOCOLATE MOUSSE<br><i>with</i> CARAMELIZED BANANA                                                  | 100. |
| CHOCOLATE TART<br><i>with</i> CRUNCHY CARAMELIZED ALMONDS                                                | 100. |
| HOMEMADE GELATO<br>BACIO<br><i>Dark Chocolate, Roasted Piedmontese Hazelnut,<br/>Caramelized Almonds</i> | 85.  |
| RUM RAISIN<br><i>Caribbean Dark Rum, Californian Raisin</i>                                              | 85.  |
| SICILIAN PISTACHIO<br><i>Fresh Sicilian Pistachio Paste, Milk</i>                                        | 90.  |

DON'T FORGET *to* ASK *your* WAITER  
about our FAMOUS BISTECCA  
CLASSIC MARTINI!



ALL PRICES ARE SUBJECT TO GOVERNMENT TAX AND SERVICES