

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

*Chef Matteo Fracalossi*

# Antipasti

Appetizer

<b>S</b> <b>INSALATA TIEPIDA DI MARE</b>	340
warm seafood salad, asparagus, mushroom, baby potatoes, olives, almond, lemon dressing	
<b>FRITTO MISTO</b>	365
fried assorted seafood, lemon	
<b>S</b> <b>NATURA DI CALAMARETTI</b>	220
oven baked AOP baby calamari	
<b>TAVOLOZZA DI SALUMI E FORMAGGI</b>	390 / 750
assorted cold cuts and cheese board, warm tigelle	
<b>S</b> <b>SAN DANIELE E MOZZARELLA</b>	420
hand sliced 24 months prosciutto di San Daniele, cow mozzarella	
<b>CARPACCIO DI MANZO</b>	350
beef carpaccio, porcini, egg yolk cream, Parmigiano	
<b>BURRATA E PANE CARASAU</b>	365
burrata cheese, rucola salad, Taggiasca olives, sundried tomato, Sardinia lavosh	
<b>VARIAZIONE DI BRUSCHETTE</b>	195
bruschetta selection, sour dough, tomato, basil, black olive pate, mushroom, truffle, chicken liver	
<b>CAPRESE DI BUFALA</b>	350
buffalo mozzarella and heirloom tomato caprese salad, basil pesto	
<b>INSALATA RICCA</b>	310
mixed leaves, prawn, cherry tomato, ham, corn, artichoke, carrot, honey dressing, Parmigiano	
<b>INSALATA E GERMOGLI</b>	195
assorted leaves and sprouts, arugula, sundried tomato, Parmigiano, balsamic dressing	

**S** *Signature item*

*Please ensure to inform our colleagues about specific food allergies and intolerances*

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# Le Zuppe

Soup

<b>S</b> CASSERUOLA DI FRUTTI MARE IN CROSTA DI PANE	310
baked seafood soup with bread crust	
<b>MINISTRONE</b>	230
seasonal vegetable soup	

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# Primi Della Casa

## Pasta & Risotto

<b>FREGOLA CON VONGOLE</b>	370
artisanal Sardinian pasta, clam, garlic, Italian parsley	
<b>S DOPPI RAVIOLI</b>	410
roasted veal and burrata double stuffed ravioli, jus, Parmigiano	
<b>LINGUINE ALL'ASTICE</b>	1400
live lobster linguine, fresh and semi dried Dalat's tomato	
<b>S GARGANELLI ZUCCA E SALSICCIA</b>	300
handmade pasta, sausage, pumpkin, fennel seed, pecorino	
<b>SCIALATIELLI ALLA PARTENOPEA</b>	330
Neapolitan thick fettucine, red snapper, cherry tomato, black olives, caper	
<b>LASAGNA ALLA BOLOGNESE</b>	340
traditional beef ragout lasagna	
<b>S SPAGHETTONI CON SALSA ALLA LUCIANO</b>	400
thick spaghetti, sauteed seafood, octopus tomato sauce	
<b>S STRINGOZZI, ACCIUGHE, PEPE E CASTELMAGNO</b>	350
traditional Umbria pasta, anchovy, black pepper, Castelmagno PDO cheese	
<b>S RISOTTO GAMBERI E BURRATA</b>	350
burrata risotto, sautéed prawns, crushed pistachio	
<b>BUCATINI ALL'AMATRICIANA</b>	300
bucatini pasta, guanciale, tomato sauce, Pecorino romano	
<b>STROZZAPRETI AL PESTO</b>	280
handmade pasta, traditional Liguria basil pesto	
<b>SPAGHETTI ALLA CARBONARA</b>	280
spaghetti, egg, guanciale, pepper, Pecorino romano	

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# Secondi Di Terra E Mare

*Sea & Land Main Course*

<b>SCOTTATA DI TONNO</b>	520
chargrilled tuna, sicilian vegetable caponata sundried tomato pesto	
<b>CERNIA CROCCANTE</b>	540
black olive crumbed grouper, zucchini	
<b>S TAGLIATA DI MANZO</b>	1,090
sliced Wagyu beef striploin (200 grams), arugula, Parmigiano flakes	
<b>AGNELLO, FUNGHI, AGLIO E TIMO</b>	920
herb smoked lamb chops, grilled mushroom, sauteed vegetable, sweet garlic cream, thyme jus	
<b>COSCETTE DI POLLO ARROSTITE</b>	520
rosemary roasted chicken thigh, guanciale, onion, potato	
<b>S COSTOLETTA DI VITELLO ALLA MILANESE</b>	1150
traditional butter fried crumbed veal cutlet, roasted rosemary potato	
<b>S</b> <i>Sharing for two or more</i>	
<b>BRANZINO ALLA MEDITERRANEA</b>	790
whole baked sea bass, clam, baby potato, Taggiasca olive, cherry tomato <i>40-minute preparation</i>	
<b>GRIGLIATA DI MARE</b>	2,300
chargrilled lobster, prawn, calamari, scallop, mussel, sea bass, tuna, citrus flavor	
<b>FIorentina</b>	2,200
Florence style charcoal grilled T-bone steak, brushed with rosemary sprigs, grilled vegetable, rock salt, crushed black pepper	

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# Pizze in Forno A Legna

Woodfired Pizza

<b>FRUTTI DI MARE</b>	440
tomato sauce, mozzarella, freshly sautéed seafood, basil	
<b>QUATTRO FORMAGGI</b>	360
mozzarella, gorgonzola, taleggio, provolone	
<b>MARGHERITA CLASSICA O CON BUFALA</b>	210 / 380
tomato sauce, mozzarella, basil	
<b>S BURRATA</b>	365
tomato sauce, heirloom tomato, fresh burrata, basil pesto	
<b>SAN DANIELE</b>	390
tomato sauce, mozzarella, 24 month aged San Daniele ham, rucola, Parmigiano	
<b>S CALABRESE</b>	290
tomato sauce, mozzarella, garlic, pork sausage, Calabria spicy pork paste, capsicum	
<b>QUATTRO STAGIONI</b>	350
tomato sauce, mozzarella, ham, porcini, black olives, artichoke	
<b>PORCHETTA</b>	360
mozzarella, homemade Porchetta, provolone, porcini mushroom, shaved Parmigiano	

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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	130
4 pieces	490
<b>S</b> TIRAMISÙ	200
<b>PANNA COTTA ALLA VANIGLIA, FRUTTI ROSSI</b>	190
Tahitian vanilla panna cotta, wild berries	
<b>S</b> TORTINO FONDENTE AL GIANDUIA IN TAZZA	190
chocolate and hazelnut praline molten pudding, cream, Bourbon vanilla gelato	
<b>FRAGOLE CON PANNA</b>	190
marinated strawberries, basil, freshly whipped cream	
<b>CAPPUCCINO FREDDO</b>	190
coffee mousse, milk foam, chocolate chip	
<b>TORTA DEL GIORNO</b>	170
daily cake	
<b>S</b> I NOSTRI GELATI E SORBETTI FATTI IN CASA	100
homemade gelato and sorbet (2 scoops)	
• STRACCIATELLA - milk and chocolate chips	
• GIANDUIA - Piedmont hazelnut and chocolate	
• CREMA - vanilla	
• MALAGA - rum and raisin	
• AMARENA - milk and sour cherry	
• LIMONE - lemon sorbet	
• LAMPONE - raspberry sorbet	

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