

Crudo bar

Tuscan “Tagliere” 40

House-made cured meat, pecorino, chicken liver and focaccia strips
(Sulphites, gluten, dairy)

Beef Carpaccio, pappa al pomodoro and burrata 25

Canadian prime roundeye beef, tomato, bread, burrata
(Gluten, dairy, celery)

Beef Tartare, sundried tomatoes and guacamole 25

Canadian prime striploin beef, tomatoes, avocado, red onion, lime

Veggie crudo plate, hummus and nuts 22

Carrots, radish, zucchini, celery, fennel, chickpeas puree, nuts
(sesame, nuts, celery)

Seafood Gran Crudo 80

Daily catch tartare, fish carpaccio, black magic oysters, langoustine,
honey marinated scallop
(Fish, Shellfish)

Daily fish tartare, crouton, mango 26

(Fish, Gluten)

Carpaccio of the day, fennel salad, capers and dill mayo 26

(Fish, eggs)

Belle du Jour oysters, red wine minionette, 6Pc 36

chives and lemon 12Pc 65

(Sulphites)

Ossetra Caviar plate 50Gr 275

House-made blinis, egg white snow, yolk crumble,
Maldon salt butter, vanilla butter and chives
(Dairy, Gluten, fish) 30Gr 190

Focaccia Plate 4

(Gluten)

Dessert

Cheesecake (dairy, eggs) 12

Tiramisù (gluten, eggs, dairy) 12

Citrus Tart (gluten, milk, eggs) 12

Beverages

Cocktails

Aperol Spritz 18 Peroni Nastro Azzurro (0.33L) 9

Aperol | Prosecco

Oxxo Paloma 17 Corona Extra 9

Tequila Blanco | lime |
Grapefruit soda (0.33L)

Italian 75 18 Asahi super dry 9

Gin | Lemon | Simple
Syrup | Prosecco (0.33L)

Amaretto Sour 17 HB Hefeweissen 12

Amaretto | Whisky |
Lemon | Simple Syrup (0.5L)

Fumo Bianco 18 Duvel 15

Mezcal | Tequila | Lilet (0.33L)

Cocktail of the day 16 Curmi – La via dei 38

Ask for the daily items
Birrai 32 (0.75L)

Mocktails

Almond 14 Fever Tree 6

Orgeat | lime | tonic

Virgin Paloma 14 Italian pop 7

Grapefruit | lime | soda
Macario Chinotto

Rock Shandy 14 Macario Arancia 7

Ginger ale | angostura
bitters | lemon
Rossa

Water

Panna Natural water 5 San Pellegrino 5

0.75Lt sparkling water 0.75Lt

San Pellegrino 3

sparkling water 0.25Lt