

SPECIALS

A rotating selection crafted by our chef, inspired by the season and made to be shared. Each plate is prepared with care, using the freshest ingredients and a touch of Riviera personality.

Kingfish Crudo	200
Hiramasa Kingfish Crudo, Burnt Orange and Watercress	
Wagyu Roastbeef	280
Slow Roasted Wagyu Topside, Mustard, Jus and Arugula	
Tagliolini All' Astice	250
Lobster Tagliolini, Cherry Tomatoes and Zucchini Flowers	
Risotto	180
Green Peas, Capers, Goat Cheese and Lemon	
Pizza Capricciosa Bianca	160
Fior di Latte Mozzarella, Black Olives, Cotto Ham, Sundried Tomatoes, Artichokes and Mushrooms	
Costata di Manzo	1.700
700gr Rib-Eye Steak on the Bone, House Condiments	

