LONG ISLAND A LA CARTE

SOUP



Zuppa Di Pomodoro E Aglio Arrosto 18 Vegetables Bastille, Basil Oil Trickle, Fresh Herbs



Creamy Seafood Essence, Prawn Quenelle, Squid Ink Tuile, Basil Oil Trickle, Fresh Herbs



Healthy Chicken Broth, Chicken Tortellini, Basil Oil Trickle, Fresh Herbs



Fungo 25
Truffle Oil, Stuffed Mushroom Fritters, Basil Oil
Trickle



Zuppa Di Agnello Alla Pugliese 19 Ground Herbs, Pulled Roast Lamb & Ricotta Cheese Tortellini, Basil Oil Trickle









STARTER



Sun-Dried Tomato, Butter Tossed Prawn, Creamy Lobster Butter Emulsion, Lemon, Chilli & Mango Salad, Basil Oil Trickle



Misticanza Assorted Greens, Cherry Tomatoes, Goat Cheese, Piquollo Peppers, Fresh Orange, Walnuts, Artichoke Hearts, Balsamic & Orange Dressing



Insalata di Pomodori-e-Bocconcini 20 Bocconcini, Tomato, Oil Caviar, Aged Balsamic Trickle, Fresh Basil



Baked Crab, House Salad



Insalata di Polpo 26
Red Wine Poached Octopus, Confit Root
Vegetables, Assorted Fresh Greens, Scamorza,
Mustard & Passionfruit Dressing



Charcoal crisp, Frisse, Caviarolli, Herb oil, Mango Salsa







MAIN COURSE



Buttered Portobello & Mushrooms, Mascarpone Cheese, Confit Pumpkin, Creamy Tomato Jus



Maldivian Tuna, Garden Vegetables, Truffle Fries, Lemon & Orange Emulsion



Oven-Baked Parmesan Chicken, Spaghetti Queso, Marinara Sauce



Cheese, Butter, Cream, Basil Oil Trickle, Fresh Basil



Linguini Marinara Tomato & Fresh Seafood, Parmesan Cheese, Basil Oil Trickle, Fresh Basil



Rigatoni Bolognese 24
Beef & Tomato, Beef Jus, Basil Oil Trickle,
Parmesan Cheese, Fresh Basil







MAIN COURSE



Costolette d' Agnello 32 Garlic Lamb Rack, Garden Vegetables, Truffle Fries, Wine Jus



Petto d'Anatra 28 Confit Duck Leg, Grilled Vegetables, Truffle Fries, Cherry Wine Jus



Costata di Manzo 69 Beef Ribeye, Grilled Vegetables, Truffle Fries, Wine Jus



Costolette di Maiale alla Grigliata 45 Pork Ribs, Baby Carrots, Asparagus, Crack Potatoes and Wine Jus



Aragosta in Camicia 94
Tender Lobster, Confit Fennel & Turnip and Pinot Grigio







MAIN COURSE



Ossobuco Slow cooked lamb shank, Red wine glaze, Creamy Polenta, Seasonal Vegetable



Braised OX Cheek 65 Risotto alla Milanese, Sautéed Asparagus, Mushroom and Pepper Jus



Toothfish Vegetable Caponata



Agnolotti d'anatra 26 Basil Butter Emulsion, Red Wine Glaze



Truffle carpaccio



70









PIZZERIA



Tomato Sauce, Fresh Basil, Mozzarella



Frutti De Marre Mixed Seafood, Squid Ink, Fresh Basil



Duck Confit, Porcini, Scarmoza



Barbeque Chicken, Smoked Paprika, Jalapenos



Savor the taste of nature's finest in every bite, and experience the true essence of a pizza made with assortment of Tomato, Mozzarella Cheese, Eggplant, Paprika, Basil, Peppers, Pesto Sauce, Asian Pigeonwings harvested from our "Earth Basket



Bianca Velvety Cheese, Truffle Oil and Truffle Shavings

DESSERT





26







Coffee Chantilly, Kahlúa Liqueur



Torta Tres Leches 17
Vanilla Strawberry Cream, Sponge, Fresh Berries



Avocado Ice Cream, Cardamom Crumble



Crema al Caffe O 18
Cold Espresso Coffee with Whipped Cream,
Coffee Lime Macaron, Coffee Anglaise



Ginger & Fennel Ice Cream, White Chocolate Mousse



Panna Cotta Mixed Berries Sorbet, Almond Nougat, Truffle Cream, Almond Sponge