

## ANTIPASTI | STARTERS

  <b>Carpaccio</b>	1,800
US Prime beef tenderloin, taggiasca dressing, mizuna, celery, pistachio	
  <b>Vitello tonnato</b>	2,200
Milk-fed veal tenderloin, fresh tuna, radish	
 <b>Zuppa di funghi</b>	900
Porcini mushroom soup	
 <b>Finestra Caesar</b>	990
Baby cos lettuce, chicken breast, aged Parmesan, focaccia croutons	
 <b>Gnocco fritto</b>	1,200
Broccoli, salsa verde, burrata cheese	
  <b>Salmone</b>	1,400
Balik salmon, almond milk, dry seaweed	
  <b>Insalata di gamberi</b>	1,600
Tiger prawn  , cauliflower salad, capers, apricot dressing	
 <b>Zuppa d'aragosta</b>	1,900
Australian rock lobster  , bisque, king oyster mushroom	
 <b>Fegato</b>	2,100
Pan-fried duck liver, apple radish compote	
 <b>Capesante</b>	2,600
Seared scallop, tomato, burrata, cucumber foam	
  <b>Tonno crudo</b>	2,900
Bluefin "Chutoro" tuna belly tartare, radish, citrus dressing	
 <b>Ostriche</b>	Market price
½ dozen Gillardeau Nr.1 premium oysters	

## PRIMI | ENTRÉE


  <b>Risotto</b>	1,900
Porcini, morel mushrooms, bitter chocolate	
  <b>Linguine</b>	1,800
Clams, smoked extra virgin olive oil	
 <b>Plin</b>	1,500
Homemade beef ravioli in its own jus	
 <b>Risoni</b>	1,600
Pork ragout, Italian sausage, pork neck, tomato, pecorino cheese	
 <b>Spaghetti alla chitarra</b>	1,600
Duck ragout, walnut	
 <b>Zafferano</b>	1,800
Saffron risotto, bone marrow, orange zest	
  <b>Tagliolini</b>	1,900
Mussels, lemon, bottarga	
  <b>Gnocchi</b>	2,100
Pork belly, radicchio, taleggio fondue	
  <b>Fusilli</b>	2,200
Australian rock lobster  , basil oil	

## SECONDI | MAINS

  <b>Branzino</b>	3,600
Mediterranean seabass, broccolini, fish stew	
  <b>Milanese</b>	4,300
Breaded milk-fed veal chop	
  <b>Uovo</b>	1,400
Slow cooked egg  , oyster mushrooms, pumpkin, mushroom jus	
 <b>Merluzzo</b>	3,400
Patagonian toothfish  , fennel, polenta chunks	
  <b>Maiale</b>	3,400
Pork belly, horseradish, pears, honey mustard sauce	
 <b>Guancia</b>	3,800
Wagyu beef cheek, pumpkin, chocolate crumble	
 <b>Agnello</b>	5,200
Lamb loin, beetroot, potato confit, balsamic	



## GRIGLIA | GRILL



Australian "Bavetta" flap meat (200g)	2,800	Japanese A5 Wagyu striploin (180g)	8,800
 Tiger prawns	3,800	Australian Boneless M5 rib eye (500g)	12,000
US Prime bone-in striploin (600g)	5,900	US Prime T-bone (1,200g)	12,000
US Prime tenderloin (300g)	6,400	Australian Boneless M7 rib eye (400g)	12,000
Australian rack of lamb kinross (400g)	8,900	US Prime Porterhouse (1,500g)	14,000
Australian rack of lamb kinross (800g)	16,500	Australian Tomahawk (1,500g)	15,000

\*All steaks are served with a sauce of your choice



















## CONTORNI | SIDES

 Mashed potatoes	350	 Sautéed asparagus	400
 Creamy spinach	350	 Grilled Roma tomato, eggplant	600
 Steak fries	350	 Steamed broccoli, Parmesan cheese, pine nuts	600
		 Assorted seasonal mushrooms, black truffle	600

## SALSE | SAUCES

Shallots and honey	300	Black pepper jus	300
 Salsa verde	300	Béarnaise	300
Finestra steak sauce	300	 Veal jus	300

## DOLCI | DESSERTS

     Finestra Tiramisu Prepared table-side	880	     Artisanal homemade gelato of the day	1,080
  Marzipan cake, dry fruits, crème fraîche, anis scent	650	  Chocolate, chestnut, bitter almonds crème brûlée	650
  Roasted pears, zabaglione cinnamon ladyfingers	650	  Earl grey tea tarte, passion fruit, yoghurt	650