

NANDO TRATTORIA

ANTIPASTI - APPETISERS

FOCACCIA 15

Fresh baked focaccia bread served with Parmigiano truffle fondue

BRUSCHETTONE 22

Toasted focaccia bread, straciatella cheese, cherry tomatoes, roasted & semi dry tomato, capers, oregano

CAVOLETTI ORTOLANI 22

Pan fried brussels sprouts, butternut squash, roasted chickpeas, toasted almonds, truffle honey, stracciatella, parmigiano reggiano

RAVIOLONE DI ARAGOSTA 32

Loyster raviolone in a delicate lemon sauce, Kaluga caviar, trout roe, gold leaf

GAMBERONI BLUE 52

Caledonian blue prawns, kaluga caviar, Mediterranean sauce, golden leaf

ARANCINE SICILIANE 26

Golden crispy rice saffron ball, wagyu beef ragù and smoked mozzarella, provolone & spinach, mascarpone, smoked provolone

BURRATA E PROSCIUTTO 28

Burrata, prosciutto San Daniele 24 months, crostone, cherry tomatoes, arugula, basil pesto

***CARPACCIO DI MANZO 26**

Thin sliced wagyu beef tenderloin, 24 months DOP Parmigiano Reggiano, artichoke, truffles vinaigrette

TAGLIERE DI AFFETTATI 32

Chef's selection of imported cheeses and meats, serves two

CAVIAR SPECIAL

1 oz tin Kaluga 120

1 oz tin Amur imperial 170

INSALATE - SALADS

RADICCHIO ROSA E NOCCIOLE 22

Pink chicory, toasted bread crumbs, hazelnuts, pecorino cheese, shallots vinaigrette

TARTARE DI BIETOLE 24

Oven roasted red beets, frisée, avocado mousse, piedmont hazelnut, goat cheese, orange preserve, Porto orange vinaigrette

CUORI DI LATTUGA DEI CESARI 18

Organic heart of romaine lettuce, DOP Parmigiano Reggiano, toasted croutons, Caesar dressings

SPINACI E PERE DEL GIARDINO 18

Organic baby spinach, D'Anjou pears, roasted pine nuts, pecorino sardo, shallot vinaigrette

INSALATA VALENTINO 19

Baby arugula, fennel, shaved 24 months DOP Parmigiano Reggiano, artichoke heart, orange dressing

PRIMI PIATTI – PASTE DELLA CASA

Handcrafted Pasta

RISOTTO ZUCCA E FUNGHI 42

Aged riso buono carnaroli, Kombucha, Chanterelle & Porcini mushrooms

PACCHERI DI MARE 52

Paccheri pasta, langoustine, colossal Tiger prawns, lobster meat, bay scallop, chef signature imperial sauce

LASAGNA BOLOGNESE 42

Traditional baked lasagna with beef ragu and bechamel

GNOCCHI E COSTATA 58

Potato gnocchi pasta, braised short ribs, truffle parmigiano fondue

GEMELLI ALLA NORCINA 44

Gemelli pasta, boar sausage, delicate truffle sauce, seasonal mushrooms, shaved black truffle

MACCHERONI ALLA BOLOGNESE 38

Rigatoni pasta, wagyu beef ragout

SECONDI PIATTI

TONNO DI VENERE 44

Pan seared sesame encrusted bluefin tuna, black Artemide rice, fava beans, corn, bell peppers sauce

CAPELANTE SCOTTATE 52

Pan seared bay scallops, beets & potatoes vellutè, tomatoes, Fresno peppers, kumquat, kaluga caviar, trout caviar, basil EVO

TAGLIATA DI MANZO 76

NY Australian grass-fed striploin, fingerling potatoes, scaglie di Reggiano DOP, seasonal mushrooms, arugula

FILETTO AI FUNGHI 82

Prime cut bone in fillet, fingerlings potato, seasonal mushrooms, fondo bruno

A9 WAGYU STEAK MP

Prime cut grade 5 Australian wagyu top sirloin, seasonal vegetables, fondo Bruno

