Antipasti

Parmigiano reggiano e aceto balsamico 28
Parmigiano Reggiano aged 36 months, extra old balsamic vinegar (V, D)

Calamari fritti 28
Fried Patagonian calamari, lemon mayo (D, G, E, S)

Arancini al tartufo 29
Truffle and mushroom arancini, whipped ricotta (D, G, E)

Melanzane alla parmigiana 30
Baked eggplant parmigiana (D, G, V)

Burrata e pomodori 38
Burrata cheese, roasted cherry tomatoes, basil pesto (V, D, N)

Fiori di zucchine 38
Fried zucchini blossoms, ricotta, truffle (D, G, E)

Stracciatella focaccia romana 39
Sun-dried tomatoes (D, G)

Wagyu cecina 44
Cured wagyu beef

Vitello tonnato 42
Thinly sliced veal, tuna sauce, fried capers, celery salad (E, SF)

Oysters & Caviar

Oysters 6 pcs - 36
(SF)

Oscietra 2 oz/4.5 oz *(D, G, E, SF)*
50 gr: 310 125 gr: 600

Royal Oscietra 2oz/4.5oz *(D, G, E, SF)*
50 gr: 410 125 gr: 820

Insalate

Fagiolini verdi 30
Green beans, Pecorino Romano, pistachio (V, D, N)

Pomodori della nonna 32
Seasonal tomatoes, basil leaves, red onions (SF)

Riviera 38
Tuna, baby lettuce, green beans, baby potatoes, soft-boiled eggs, Taggiasca olives, mayonnaise, Parmigiano Reggiano dressing (D, E, SF)

Endive Salad 36
Gorgonzola, candied walnuts, honey mustard dressing (D, N)

Caprese 17.5 oz 58
Buffalo treccia, candied tomatoes, oregano (V, D)

Crudi

Orata 32
Sea bream carpaccio, lemon gel, basil (D, SF)

Tonno rosso 38
Bluefin tuna tartare, avocado, basil (SF)

Carpaccio di manzo 38
Black Angus beef carpaccio, Grana Padano, arugula (D)

Ricciola 42
Yellowtail carpaccio, truffle dressing, fresh thyme, (S, SF)

Gambero rosso 46
Kaluga caviar, red mazara prawn carpaccio, lemon oil, espelette chili (S)

Pizza

Diavola 39
Schiacciata calabra, mozzarella, basil (D, G)

Burrata 35
Parmigiano Reggiano, tomato sauce, oregano, basil, burrata (V, D, G)

Tartufo 52
Parmigiano Reggiano, truffle stracciatella, fresh chives, seasonal black truffle (D, G)

Pasta & Risotti

Mezzi rigatoni alla vodka 40
Tomato sauce, stracciatella, chili, confit onion (V, D, G)

Tagliatelle alla bolognese 42
Bolognese sauce, Parmigiano Reggiano, basil (D, G, E)

Linguine alle vongole 48
White wine sauce, garlic, parsley (D, G, SF)

Gnocchi al tartufo 54
Fresh truffle, sage butter, truffle sauce (D, G, E)

Spaghetti al granchio 65
Crab, citrus, bisque sauce (D, G, S)

Pappardelle ossobuco 80
Saffron, Parmigiano Reggiano, butter sauce (D, G, E)

Spaghetti al limone e caviale 135
Lemon butter, 1 oz Kaluga caviar (D, G, SF)

Risotto of the day MP

Pesci

Polpo alla griglia 62
Grilled octopus, lemon mayo (SF, E)

Filetto di branzino 85
Duo of artichoke, crema and braised (D,SF)

Gamberi alla provenzale 125
Sicilian red prawns, Provençale sauce (D,SF)

Sogliola alla mugnaia 125
28 oz whole sole, capers, lemon, butter (D, G, SF)

Catch of the day MP
Subject to availability (SF)

Carne

Suprema di pollo al limone 55
Heritage airline chicken, butter lemon sauce (D)

Costolette di agnello 72
Grilled lamb chops, caponata, olive jus

Cotoletta alla milanese 115
Veal escalope, confit tomatoes, basil (D, G, E)

Filetto di manzo 128
MS-4 tenderloin with glazed king trumpets (D)

Tagliata di manzo 146
MS-9 wagyu beef tagliata, salsa verde, rosemary jus (D)

Wagyu tomahawk MP
MS-4 charcoal-grilled 32 oz Wagyu Tomahawk, salsa verde, jus (D)

Piccolini

Arugula parmesan salad *(V, D)* 12
French fries *(V)* 14
Parmesan mashed potatoes *(V, D)* 16
Chili garlic broccolini *(V)* 16
Funghi trifolati *(D)* 25
Extra truffle MP

Les Tables Paris Society

Mün - Beau CoCo - Girafe - Monsieur Bleu - Dar Mima - Bonnie - Apicius - Louie - Perruche - Il Bambini Club - Le Piaf - Mondaine - Maison Revka - Maxim's - La Suite – Laurents - Baronne - Minim's

A mandatory 20% service charge will be added to all checks. Eighteen percent (18%) of this service charge is distributed to our service staff. The remaining two percent (2%) is retained by the hotel to offset administrative costs associated with the service charge. This service charge is not a gratuity.

S - Shellfish, D - Dairy, SF - Seafood, V - Vegetarian, G - Gluten, E - Egg, N - Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly for individuals with certain medical conditions. Several menu items may contain common allergens, including peanuts, tree nuts, fish, shellfish, eggs, milk, soy, and gluten. Guests should notify their server of any food allergies. There is a risk associated with consuming raw oysters. Individuals may be at greater risk of serious illness and are encouraged to consume oysters fully cooked. If guests are unsure of their personal risk, they should consult a physician.