

STARTERS	Schiacciata All'olio 	68	PASTA & PIZZA	Chengdu Hotpot Pizza 	128	FROM THE GRILL	Filetto	428		
	Warm Tuscan Flatbread Extra Virgin Olive Oil Whipped Ricotta			Mozzarella Braised Yak Beef Spicy Tomato Sauce Chilli Coriander			Australian Beef Tenderloin M3+ 250g			
	Ciabatta Bruschetta	88		Pizza Prosciutto E Rucola	138		Controfiletto	598		
	Ricotta Cheese Fig Jam Prosciutto Di Parma Honey			Tomato Sauce Mozzarella Prosciutto Di Parma Rocket Shaved Parmigiano Reggiano			Australian Beef Sirloin M3+ 500g			
	Romanesco “Cauliflower Steak”   	98		Pizza Bianca Con Funghi E Salsiccia 	158		Costata	1188		
	Red Pepper Romesco Sauce Toasted Almond Grilled Artichoke			White Pizza Fennel Sausage Mushrooms Mozzarella Rosemary			Australian Wagyu Bone In Ribeye M5 800g			
SOUPS	Carpaccio Di Manzo	138	FROM THE SEA	Grilled King Salmon 	198	SIDES	Tomahawk	1388		
	Beef Carpaccio Rocket Shaved Parmigiano Reggiano Aged Balsamic			Fregola Sarda Pasta Tomato Capers Black Olives			Australian Black Angus M3 1.2kg			
	Charcuterie Platter	148		Branzino Arrosto	268		Bistecca Alla Fiorentina 	1688		
	Selection of Cured Meats: Prosciutto Di Parma Pistachio Mortadella Coppa Praga Ham Mostarda			Roasted Sea Bass White Bean Stew Basil			All grilled meats are served with a choice of one side dish and a selection from our daily sauces and flavoured butters from our flavour box			
	Creamy Puglia Burrata  	158		Cacciucco Alla Livornese	688					
	Cherry Tomatoes Aged Balsamic Basil			Tuscan Seafood Stew Lobster Prawns Mussels Calamari Sea Bass						
PASTA & PIZZA	Cozze Alla Marinara	168	FROM THE LAND	Pollo Alla Cacciatora	188	DESSERTS	Cavolo Nero 	48		
	Fresh Mussels White Wine Garlic Parsley Tomato Pane Toscano			Tuscan Chicken Tomato Black Olive Sage Rosemary White Wine			Sautéed Kale Garlic Chilli			
	Battuta Di Carne	178		Arista Di Maiale	198		Funghi Trifolati	48		
	Beef Tartare Anchovies Caper Confit Egg Yolk			Roasted Iberico Black Pork Loin Rosemary Garlic Roasted Potatoes Stewed Lentils			Sautéed Mushrooms Prosciutto Parsley			
				Scottadito	358		Patate Arrosto	48		
				Grilled New Zealand Lamb Chops Cannellini Beans Garlic Sage			Roasted Potatoes Duck Fat Rosemary			
LOCAL TOUCH	Ribollita  	68	LOCAL TOUCH	Branzino Alla Sichuan 	258	DESSERTS	Grilled Broccolini 	48		
	Classic Tuscan Bread & Vegetable Soup Cannellini Beans Kale			Roasted Whole Sea Bass Pixian Broad Bean Chilli Paste Pickled Chilli Chinese Patchouli			Parmigiano Reggiano Chilli Lemon Zest			
	Crema Di Funghi 	68		Costine Alla Sichuan	268		Rocket Salad  	48		
	Porcini Mushroom Soup Truffle Oil Parsley Dust			Roasted Beef Short Ribs Chilli Barbecue Sauce “Guaiwei” Potatoes			Aged Balsamic Parmigiano Reggiano			
				Pici All'aragosta Fra Diavolo  	328		Gelato Del Giorno	58		
				Hand-Rolled Pasta Roasted Half Boston Lobster Prawns Spicy Lobster Bisque			Selection of Italian Ice Cream			
MONDAY			TUESDAY			FRIDAY				
Mussels Therapy			Meat Me At NK			Tomahawk & Wine				
Tuscan Stewed Mussels			Imported Flank Steak Lamb Chops			1.2kg Angus Tomahawk Steak				
Unlimited Tuscan Bread			Iberico Black Pork Loin Sausage			Roasted Vegetables				
Including a Glass of White House Wine			Salad Fries			A Bottle of Tuscan Red Wine (40-50 Mins Preparation Time)				
¥228			¥468			¥1788				
WEDNESDAY			SATURDAY & SUNDAY			Tuscan Tasting Experience				
The Steak Tasting Board			4-Course Dinner Tasting Menu for Two			Including a Glass of Red House Wine Per Guest				
A Selection of Niccolo Premium Steaks			¥888							
Flavoured Butter Deep Rich Sauces										
¥658										
THURSDAY										
Surf & Turf										
Char-Grilled Australian Striploin 260g										
Half Boston Lobster Salad Sauce										
¥598										

¥888

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