

ANTIPASTI

"Lingua Tonnata", Milk-Fed Veal Tongue, Tonnata Sauce, Sicilian Capers	298
Fassona Beef Tartare, Caper Leaves, Marinated Egg Yolk & Fiore Sardo Cheese	288
"Trippa Fritta", Fried Honeycomb Beef Tripe & Rosemary	218
Sea Snails In Cherry Tomato Sauce, Celeriac Purée, Amalfi Lemon	238
Chicken Liver Parfait, Saba & Dried Apricot	198
Charcoal Roasted Eggplant, 24-Month Parmesan Fondue, Roasted Tomato Sauce	198
Pig's Ear & Crunchy Vegetables	188

PASTA

Homemade Cavatelli, Mediterranean Octopus & Dry Fennel Pollen	288
Homemade Tagliatelle with Duck Ragù	248
Homemade Pappardelle with Chicken Offal Ragù	298
Cannelloni, Pumpkins, Parmesan Sauce	198

SECONDI

"Testina" Pig's Head & Salsa Verde, Mustard Grain Jus, Fresh Horseradish	368
Hanger Steak "Lombatello", Mashed Potato & Seasonal Vegetables	488
"Moscardini", Baby Octopus, Aglio Olio & Peperoncino	358
Codfish Tripe, Spicy Calabrian Nduja & White Polenta	298
"Trippa alla Milanese", Cannellini Beans & Parmigiano Reggiano	258
Baby Lamb Belly "Porchetta Style", Sautéed Vegetables, White Balsamic Jus	288
Charcoal Grilled Bone Marrow, Toasted Bread, Aromatic Salad	218/pc
Roasted Mediterranean Octopus, Capers & Dry Tomato Oil, Romesco Sauce	418

DOLCI

Hazelnut Cake & Piedmont Hazelnut Zabaione	148
Fresh Seasonal Fruit Tart, Mascarpone & Pastry Cream	138
Crispy Apple Strudel & Crema Inglese	128

SIDE DISHES

Mashed Potatoes	88
Seasonal Vegetables	88

Belu Filtered Water Still, Sparkling, or Hot is served at \$38 per person.
All prices are subject to 10% service charge.
All menu items are subject to availability and seasonality.