

*Bruschette* - Bruschetta

**MOLTO TARTUFO - 390**  
Handmade Focaccia, Truffle Mascarpone, Parmesan, Truffle Salami & Fresh Truffle

✓ **LA CLASSICA - 260**  
Handmade Focaccia, Diced Tomatoes, Shallots, Garlic, Basil & Olive Oil

**PARMA E BURRATA - 320**  
Handmade Focaccia, Stracciatella, Cherry Tomatoes, Parma Ham & Pesto

✓ **LA PRIMAVERA - 280**  
Handmade Focaccia, Tallegio, Eggplant, Zucchini, Bell Pepper, Olives & Rocket

**AL FOIE GRAS - 690**  
Sourdough Toast, Red Onion Jam, Pan-Seared Foie Gras, Hazelnuts & Olive Oil

*Crudi* - Raw Bar

**TARTARE DI MARE - 390**  
Tuna Tartare, Prawns, Citrus, Avocado & Basil

**CARPACCIO AL TARTUFO - 360**  
Beef Tenderloin Carpaccio, Pine Nuts, Parmesan, Rocket Salad & Fresh Truffle

**HAMACHI CRUDO - 290**  
Thinly Sliced Hamachi, Blood Orange, Citrus, Chili & Basil

**CEVICHE DI ORATA - 320**  
Marinated Sea Bream, Green Dressing, Lemon Gel, Orange & Fine Frisée Salad  
**ADD PRUNIER CAVIAR OSCIETRA +1,490**

**CAPELANTE CARPACCIO - 690**  
Scallops Carpaccio, Beetroot Dressing, Avocado Cream, Jalapeño, Radish & Fennel

*Pizze* - Pizza

✓ **BUFALINA - 340**  
Tomato Sauce, Mozzarella Di Bufala, Heirloom Tomatoes & Fresh Basil  
**ADD PARMA HAM +180**

✓ **MAMMA PICANTE - 390**  
Tomato Sauce, Nduja, Spianata Calabra, Stracciatella Di Bufala & Fresh Basil

**MORTADELLA E PISTACCHIO - 490**  
Pistachio Pesto, Mortadella, Basil Stracciatella Di Bufala, & Crushed Pistachios

✓ **AL TARTUFO - 590**  
Truffle Mascarpone, Mozzarella Fior Di Latte, Parmesan & Fresh Truffle  
**ADD TRUFFLE SALAMI +180**

*Antipasti* - Appetizer

**PROSCIUTTO DI PARMA - 490**  
18 Month Aged Parma Ham, Olives, Dried Fruits & Italian Bread Basket

**BAIA'S LOBSTER ROLL - 490**  
Focaccia Roll, Lobster, Italian Condiments & Mayonnaise  
**ADD PRUNIER CAVIAR OSCIETRA +1,490**

✓ **ARANCINI AL TARTUFO - 440**  
Deep Fried Truffle Risotto Balls, Mozzarella, Parmesan Cream & Fresh Truffle

**GAMBERI PROVENZALE - 320**  
Grilled Prawns & Mediterranean Tomato Herb Sauce

✓ **CARCIOFI E RICOTTA - 290**  
Fried Artichokes, Citrus Ricotta, Almonds, Chili & Honey

✓ **MELANZANE ALLA PARMIGIANA - 340**  
Baked Eggplant With Parmesan Cream, Tomato Sauce & Basil Oil

✓ **TORTA ALLA PORTOFINO - 380**  
Beef Tomato Tart, Ricotta, Caramelized Onions & Pesto Crust

**VITELLO TONNATO - 390**  
Thinly Sliced Veal, Tuna - Capers Emulsion, Fried Capers, Celery & Sun-Dried Tomatoes

**LA ULTIMA CROCCHETTE - 440**  
Mozzarella & Parmesan Croquettes, Stuffed With 18 Month Aged Parma Ham, Mediterranean Ricotta Dip & Crispy Parma Ham

*Secondi* - Main Course

**COTOLETTA ALLA MILANESE - 1,490**  
Italian Veal Chop Coated In Crunchy Breadcrumbs, Fried In Butter & Lemon Mayonnaise

**AGNELLO ALLE OLIVE - 990**  
48 Hours Slow Cooked Lamb Shank, Olives, Capers & Rosemary

**TAGLIATA DI BAVETTA - 590**  
Black Angus Flank Steak, Salsa Verde, Rocket Salad, Parmesan Slices & Beef Jus

**POLLO AL TARTUFO - 690**  
Grilled Half Chicken, Truffle Jus & Fresh Truffle

**TONNO SCOTTATO - 540**  
Seared Tuna Steak, Shallot Confit With Balsamic, Pickled Shallots & Anchovy - Garlic Emulsion

**ORATA AL LIMONE - 990**  
Sea Bream Fillet, Fennel, Parsley Oil, White Wine Sauce & Fried Capers

**FILETTO DI MANZO AL PEPE VERDE - 690**  
Black Angus Beef Tenderloin & Green Pepper Sauce  
**ADD SEARED FOIE GRAS +390**

*Selezione Di Mare* - Seafood Selection

**ALLA GRANDE - 1,490**  
Seafood Platter Served With 6 Oysters, Tuna & Prawn Tartare, Ceviche Di Orata, Hamachi Crudo, Clams, 6 Cocktail Prawns & Condiments  
**ADD HALF LOBSTER +990**

**50G PRUNIER CAVIAR OSCIETRA - 3,990**  
Served With Italian Condiments & Handmade Blinis

**FINE DE CLAIRE OYSTERS N.3**  
6 pcs - 12 pcs - 24 pcs  
720 1,390 2690

*Condividere* - Sharing

**FRITTO MISTO - 890**  
Deep-Fried Seafood & Seasonal Vegetables, Fried Basil, Lemon & Spicy Mayonnaise

**SALUMI E FORMAGGI - 990**  
Mixed Platter of Parmigiano, Provolone, Taleggio, Truffle Stracciatella, Gorgonzola, Parma Ham, Salami Tartufo, Spianata Picante, Mortadella & Bread Basket

📷 **BRANZINO ALLA FIAMMA - 1,990**  
1.2 Kg Flambeed Whole Sea Bass, Grilled Asparagus & Salsa Vergine

**WAGYU COSTATA DI MANZO MB4-5 - 5,990**  
1.4 Kg Charcoal Grilled Wagyu Beef Tomahawk, Assorted Side Dishes & Sauces

📷 ✓ **PACCHERI AL TARTUFO - 1,290**  
Paccheri Pasta, Truffle Mascarpone, Flambéed In Parmesan Wheel & Fresh Truffle

**BLACK ANGUS T-BONE MB3 - 3,990**  
1.1 Kg Charcoal Grilled Black Angus Beef T-Bone, Assorted Side Dishes & Sauces

*Contorni* - Side Dish

✓ **CAPONATA** Eggplant, Olives, Bell Peppers, Zucchini - 120

✓ **INSALATA DI POMODORI** Candied Tomato & Basil Salad - 160

✓ **PATATE AL TARTUFO** Truffle Sautéed Potatoes - 190

✓ **ASPARAGI** Grilled Green Asparagus - 140

✓ **RISOTTO AL LIMONE** Lemon Risotto - 180

✓ **PATATE FRITTE** Hand-cut French Fries, Parmesan - 220

**BREAD BASKET - 50**



PHOTO MENU

🌶️ Spicy 📷 Instagrammable ✓ Vegetarian

Prices are subject to 10% service charge & 7% VAT

*Primi Piatti* - Pasta & Risotto

✓ **ALLA BEBE - 390**  
Spaghetti Pasta, Spicy Tomato Sauce, Garlic, Olives & Anchovies

✓ **AGLIO OLIO E PEPERONCINO - 360**  
Spaghetti Sautéed With Garlic, Olive Oil & Chili

**BAIA'S LASAGNA - 420**  
Layers Of Fresh Pasta With Tenderloin Beef Bolognese, Mascarpone, 16 Month Aged Grana Padano & Beef Jus

**SIGNATURE RAVIOLI - 790**  
Handmade Foie Gras Ravioli, Champagne Foam & Sautéed Porcini

✓ **VONGOLE E BOTTARGA - 490**  
Linguine Pasta, Clams, Bottarga, White Wine, Garlic, Parsley & Chili

**NONNA YOLANDA - 420**  
Handmade Fettuccine Pasta, Tomato Sauce & Beef Meatballs Della Nonna

**CARBONARA ROMANA - 490**  
Mezze Maniche Pasta, Guanciale, Egg Yolk & Pecorino

✓ **AL GORGONZOLA - 480**  
Arborio Risotto, Gorgonzola Cream, Wine Poached Pear & Candied Walnuts

**PESTO E GAMBERI - 390**  
Orecchiette Pasta, Pesto Sauce, Sautéed Prawns, Citrus & Pistachios

**AL ASTICE E DRAGONCELLO - 890**  
Handmade Lobster Ravioli, Lobster Claws, Tarragon & Lobster Bisque

**AL LIMONE E CAVIALE - 1,890**  
Handmade Fettuccine Pasta, Parmesan Lemon Butter, Basil & Caviar Prunier Oscietra

*Insalate* - Salad

**CAPRESE DI PARMA AL TARTUFO - 620**  
Mozzarella Di Bufala, 18 Month Aged Parma Ham, Tomatoes, Truffle Dressing & Fresh Truffle

**CAESAR CON POLLO - 360**  
Baby Cos, Grilled Chicken Breast, Parmesan, Croutons & Caesar Dressing

✓ **LA RUCOLA - 320**  
Rocket Salad, Parmesan, Cherry Tomatoes, Candied Walnuts, Pear & Balsamic Dressing

✓ **BURRATA - 490**  
Burrata Mozzarella, Tomato Carpaccio, Strawberry Gel, Fresh Strawberry, Basil & Balsamic Cream

✓ **ALLA SICILIANA - 340**  
Baby Cos, Artichokes, Cherry Tomatoes, Dry Figs, Pomegranate, Olives, Pine Nuts, Capers, Shallots & Riviera Dressing