

LA DOLCE VITA BY THE SEA – ITALIAN FLAVORS, MADE CON AMORE.

Focaccina - Focaccia Sandwiches

MOLTO TARTUFO – 320
Homemade Focaccia, Truffle Mascarpone, Parmesan, Truffle Salami & Fresh Truffle

BAIA’S LOBSTER ROLL – 490
Focaccia Roll, Lobster, Italian Condiments & Mayonnaise
EXTRA 25G PRUNIER CAVIAR OSCIETRA +1,790

PARMA E BURRATA – 290
Homemade Focaccia, Burrata, Cherry Tomatoes, Parma Ham & Pesto

LA PRIMAVERA – 240
Homemade Focaccia, Tallegio, Eggplant, Zucchini, Bell Pepper, Olives & Rocket

Antipasti - Appetizers

PROSCIUTTO DI PARMA – 440
18 Month Aged Parma Ham, Olives, Dried Fruits & Focaccia

TONNO ALLA CORTIGIANA – 260
Tuna Mi-Cuit, Olives, Capers, Tomato & Lemon

ARANCINI AL TARTUFO – 390
Deep Fried Truffle Risotto Balls, Mozzarella, Parmesan Cream & Fresh Truffle

GAMBERI PROVENZALE – 290
Grilled Prawns, Provençal Sauce

CARCIOFI E RICOTTA – 260
Fried Artichokes, Citrus Ricotta, Almonds, Chili & Honey

MELANZANE ALLA PARMIGIANA – 320
Baked Eggplant With Parmesan Cream, Tomato Sauce & Basil Oil

TORTA ALLA PORTOFINO – 360
Beef Tomato Tart, Ricotta, Caramelized Onions & Pesto Crust

POLPETTE FRITTE – 340
Fried Beef Meatballs, Stracciatella & Parmesan Cream

CROCCHETTE DI MOZZARELLA – 240
Deep Fried Mozzarella Sticks, Lemon Mayonnaise
EXTRA 25G PRUNIER CAVIAR OSCIETRA +1,790

Secondi - Main Courses

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

AGNELLO ALLE OLIVE – 740
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

BRACIOLA DI MAIALE AL LIMONE – 520
Grilled Pork Chop, Lemon Parsley Butter & Caper Sauce

TONNO SCOTTATO – 490
Seared Tuna Steak, Shallot Confit, Pickles, Balsamic Vinegar & Bagna Cauda

BRANZINO ALLA MEDITERRANEA – 840
Grilled Whole Sea Bass Flambéed, Lemon Dressing & Salsa Verde

FILETTO DI MANZO AL PEPE VERDE – 690
Black Angus Beef Tenderloin, Green Pepper Sauce
EXTRA 10G FRESH TRUFFLE +190

Crudi - Raw Bar

TARTARE DI MARE – 340
Tuna Tartare, Prawns, Citrus, Avocado & Basil

CARPACCIO AL TARTUFO – 310
Beef Tenderloin Carpaccio, Pine Nuts, Parmesan, Rocket Salad, Truffle Dressing & Fresh Truffle

HAMACHI CRUDO – 240
Thinly Sliced Hamachi, Blood Orange, Citrus, Chili & Basil

TARTARE DI MANZO – 290
Beef Tenderloin Tartare, Italian Condiments & Parmesan Tuile

Selezione Di Mare - Seafood Selection

ALLA GRANDE – 2,990
Seafood Platter Served With 6 Oysters, Tuna & Prawn Tartare, Hamachi Crudo, Whole Lobster, Clams, 6 Gamberi & Condiments

PICCOLINO – 490
Seafood Platter Served With 3 Oysters , 4 Gamberi & Condiments

50G PRUNIER CAVIAR OSCIETRA – 3,490
Served With Italian Condiments & Homemade Blinis

FINE DE CLAIRE OYSTERS N.3

6 pcs / 12 pcs
690 1,290

GILLARDEAU OYSTERS N.3

6 pcs / 12 pcs
1,690 3,290

Condividere - Sharing

FRITTO MISTO – 740
Deep Fried Seafood & Seasonal Vegetables, Lemon, Fresh Herbs & Lemon Mayonnaise

SALUMI E FORMAGGI – 790
Mix Platter of Parmigiano, Provolone, Taleggio, Truffle Stracciatella, Parma Ham, Salami Tartufo, Spianata Picante, Mortadella & Focaccia

POLLETTO GRIGLIATO AL TARTUFO – 1,390
Whole Chicken, Sautéed Potatoes, Truffle Sauce & Fresh Truffle

COSTATA DI MANZO “TOMAHAWK” – 3,990
1.4 Kg Charcoal Grilled Black Angus Beef Tomahawk, Side Dishes & Sauces

PACCHERI AL TARTUFO – 990
Paccheri Pasta, Truffle Mascarpone, Flambéed In Parmesan Wheel & Fresh Truffle

Contorni - Side Dishes

CAPONATA Eggplant, Olives, Bell Peppers, Zucchini - 110

INSALATA DI POMODORI Tomato & Basil Salad - 140

PATATE AL TARTUFO Truffle Sautéed Potatoes - 120

ASPARAGI Grilled Green Asparagus - 110

GNOCCHI Potato Gnocchi, Sage Butter - 190



PHOTO MENU

Spicy **Instagrammable** **Vegetarian**

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

Pizze - Pizza

BUFALINA – 340
Tomato Sauce , Bufala Mozzarella, Heirloom Tomatoes & Fresh Basil
EXTRA 40G PARMA HAM +160

MAMMA PICANTE – 390
Tomato Sauce, Nduja, Spianata Calabra, Stracciatella & Fresh Basil

AL TARTUFO – 490
Truffle Mascarpone, Parmesan, Fresh Truffle
EXTRA 40G MORTADELLA +120

Primi Piatti - Pasta & Risotto

ALLA BEBE – 340
Spaghetti Pasta, Spicy Tomato Sauce, Garlic & Anchovies

ALLA PESCATORA ROYALE – 1,290
Arborio Risotto, Spicy Bisque, Clams, Squid, Sea Bass & Half Lobster

4 FORMAGGI – 380
Potato Gnocchi, Parmesan, Scamorza, Taleggio & Gorgonzola Cream, Walnut

VONGOLE E BOTTARGA – 440
Linguine Pasta, Clams, Bottarga, White Wine, Garlic, Parsley & Chili

NONNA YOLANDA – 390
Fettuccine Pasta, Beef Meatballs Della Nonna & Tomato Sauce

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

MONTE-CARLO – 420
Paccheri Pasta, Spicy Confit Cherry Tomato Sauce, Stracciatella & Nduja

PESTO E GAMBERI – 380
Orecchiette Pasta, Pesto, Sautéed Prawns, Citrus & Pistachios

AL ASTICE E DRAGONCELLO – 690
Homemade Lobster Ravioli, Lobster Claws, Tarragon

AL LIMONE – 360
Arborio Risotto, Lemon Confit, Burned Lemon & Parmesan
EXTRA 25G PRUNIER CAVIAR OSCIETRA +1,790

Insalate - Salads

RIVIERA – 360
Red Tuna, Baby Cos, Green Beans, Baby Potatoes, Boiled Quail Eggs, Olives, Anchovies & Parmesan Dressing

CAPRESE – 590
Mozzarella Di Bufala, Candied Heirloom Tomatoes, Basil & Citrus Zest
EXTRA 40G PARMA HAM +160

CAESAR CON POLLO – 320
Baby Cos, Grilled Chicken Breast, Parmesan, Croutons & Caesar Dressing

LA RUCOLA – 290
Rocket Salad, Parmesan, Cherry Tomatoes, Candied Walnuts, Pear & Balsamic Dressing

BREAD BASKET – 30

FOOD MENU

M E N U I N D E X

FOCACCINA

ANTIPASTI

CRUDI

SELEZIONE DI MARE

CONDIVIDERE

PIZZE

INSALATE

PRIMI PIATTI

SECONDI

CONTORNI



Vegan



Contains Pork



Vegetarian

Tap a category to explore the dishes

FOCACCINA

FOCACCIA SANDWICHES

MOLTO TARTUFO

Homemade Focaccia,
Truffle Mascarpone,
Parmesan, Truffle Salami &
Fresh Truffle



320 ++

BAIA'S LOBSTER ROLL

Focaccia Roll, Lobster,
Italian Condiments &
Mayonnaise

EXTRA 25G PRUNIER CAVIAR
OSCIETRA +1,790

490 ++

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



PARMA E BURRATA

Homemade Focaccia,
Burrata, Cherry Tomatoes,
Parma Ham & Pesto



290 ++

LA PRIMAVERA

Homemade Focaccia,
Tallegio, Eggplant,
Zucchini, Bell Pepper,
Olives & Rocket



240 ++

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



ANTIPASTI

APPETIZERS

PROSCIUTTO DI PARMA

18 Month Aged Parma Ham,
Olives, Dried Fruits &
Focaccia



440 ++

TONNO ALLA CORTIGIANA

Tuna Mi-Cuit, Olives,
Capers, Tomato &
Lemon

260 ++

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



ARANCINI AL TARTUFO

Deep Fried Truffle
Risotto Balls, Mozzarella,
Parmesan Cream &
Fresh Truffle



390 ++

GAMBERI PROVENZALE

Grilled Prawns,
Provençal Sauce

290 ++

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



CARCIOFI E RICOTTA

Fried Artichokes,
Citrus Ricotta, Almonds
& Chili Honey



260 ++

MELANZANE ALLA PARMIGIANA

Baked Eggplant With
Parmesan Cream,
Tomato Sauce &
Basil Oil



320 ++

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





TORTA ALLA PORTOFINO

Beef Tomato Tart,
Caramelized Onions,
Ricotta & Pesto Crust



360 ++

POLPETTE FRITTE

Fried Beef Meatballs,
Stracciatella &
Parmesan Cream

340 ++

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





CROCCHETTE DI MOZZARELLA

Deep Fried Mozzarella Sticks,
Lemon Mayonnaise

EXTRA 25G PRUNIER CAVIAR
OSCIETRA +1,790



240 ++



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

CRUDI

RAW BAR



TARTARE DI MARE

Tuna Tartare, Prawns,
Citrus, Avocado & Basil

340 ++

CARPACCIO AL TARTUFO

Beef Tenderloin Carpaccio,
Pine Nuts, Parmesan,
Rocket Salad, Truffle
Dressing & Fresh Truffle

310 ++

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



A white oval dish containing thinly sliced hamachi (yellowtail) arranged in a line. The slices are garnished with small red chili rings, green basil leaves, and a drizzle of orange citrus dressing. The dish is served on a white marble plate with gold veining.

HAMACHI CRUDO

Thinly Sliced Hamachi,
Blood Orange, Citrus,
Chili & Basil

240 ++

A round, shallow white bowl containing a beef tenderloin tartare. The meat is finely minced and mixed with condiments. It is topped with a tuile of Parmesan cheese, green herbs, and small yellow and orange garnishes. The dish is served on a white marble plate with gold veining.

TARTARE DI MANZO

Beef Tenderloin Tartare,
Italian Condiments &
Parmesan Tuile

290 ++

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

SELEZIONE DI MARE

SEAFOOD SELECTION

ALLA GRANDE

Seafood Platter Served With
6 Oysters, Tuna & Prawn
Tartare, Hamachi Crudo,
Whole Lobster, Clams,
6 Gamberi & Condiments

2,990 ++

PICCOLINO

Seafood Platter Served
With 3 Oysters , 4 Gamberi
& Condiments

490 ++

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



50G PRUNIER CAVIAR OSCIETRA

Served With Italian
Condiments &
Homemade Blinis

3,490 ++

OYSTERS

Fine de Claire N.3

6 PCS	12 PCS
690 ++	1,290 ++

Gillardeau N.3

6 PCS	12 PCS
1,690 ++	3,290 ++

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



CONDIVIDERE

SHARING

FRITTO MISTO

Deep Fried Seafood &
Seasonal Vegetables,
Lemon, Fresh Herbs &
Lemon Mayonnaise

740 ++

SALUMI E FORMAGGI

Mix Platter of
Parmigiano, Provolone,
Taleggio, Truffle
Stracciatella, Parma
Ham, Salami Tartufo,
Spianata Picante,
Mortadella & Focaccia



790 ++

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



**POLLETTO
GRIGLIATO AL
TARTUFO**

Whole Chicken,
Sautéed Potatoes,
Truffle Sauce &
Fresh Truffle

1,390 ++

**COSTATA DI MANZO
"TOMAHAWK"**

1.4 Kg Charcoal Grilled
Black Angus Beef
Tomahawk,
Side Dishes & Sauces

3,990 ++

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



PACCHERI AL TARTUFO

Paccheri Pasta,
Truffle Mascarpone,
Flambéed In Parmesan
Wheel & Fresh Truffle



990 ++



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

P I Z Z E

P I Z Z A



BUFALINA

Tomato Sauce , Buffala
Mozzarella, Heirloom
Tomatoes & Fresh Basil

EXTRA 40G PARMA HAM +160



340 ++

MAMMA PICANTE

Tomato Sauce, Nduja,
Spianata Calabra,
Stracciatella & Fresh Basil



390 ++

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

AL TARTUFO

Truffle Mascarpone,
Parmesan, Fresh Truffle

EXTRA 40G MORTADELLA +120



490 ++



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

INSALATE

SALADS

RIVIERA

Red Tuna, Baby Cos,
Green Beans, Baby
Potatoes, Boiled Quail
Eggs, Olives, Anchovies
& Parmesan Dressing

360 ++

CAPRESE

Mozzarella Di Bufala,
Candied Heirloom
Tomatoes, Basil & Citrus
Zest

EXTRA 40G PARMA HAM +160



590 ++

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



CAESAR CON POLLO

Baby Cos, Grilled
Chicken Breast,
Parmesan, Croutons &
Caesar Dressing

320 ++

LA RUCOLA

Rocket Salad,
Parmesan, Cherry
Tomatoes, Candied
Walnuts, Pear &
Balsamic Dressing



290 ++

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



PRIMI PIATTI

PASTA & RISOTTO



ALLA BEBE

Spaghetti Pasta, Spicy
Tomato Sauce, Garlic &
Anchovies

340 ++

ALLA PESCATORA ROYALE

Arborio Risotto, Spicy
Bisque, Clams, Squid,
Sea Bass & Half Lobster

1,290 ++

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



4 FORMAGGI

Potato Gnocchi,
Parmesan, Scamorza,
Taleggio & Gorgonzola
Cream, Walnut



380 ++

VONGOLE E BOTTARGA

Linguine Pasta, Clams,
Bottarga, White Wine,
Garlic, Parsley & Chili

440 ++

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



NONNA YOLANDA

Fettuccine Pasta, Beef
Meatballs Della Nonna &
Tomato Sauce

390 ++

CARBONARA ROMANA

Mezze Maniche Pasta,
Guanciale, Egg Yolk &
Pecorino



490 ++

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



MONTE - CARLO

Paccheri Pasta, Spicy
Confit Cherry Tomato
Sauce, Stracciatella &
Nduja



420 ++

PESTO E GAMBERI

Orecchiette Pasta,
Pesto, Sautéed Prawns,
Citrus & Pistachios

380 ++

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



AL ASTICE E DRAGONCELLO

Homemade Lobster
Ravioli, Lobster Claws,
Tarragon

690 ++

AL LIMONE

Arborio Risotto, Lemon
Confit, Burned Lemon &
Parmesan

EXTRA 25G PRUNIER CAVIAR
OSCIETRA +1,790



360 ++

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



SECONDI

MAIN COURSE



COTOLETTA ALLA MILANESE

Italian Veal Chop Coated
In Crunchy Breadcrumbs,
Fried In Butter & Lemon

1,490 ++

AGNELLO ALLE OLIVE

48 Hours Slow Cooked
Lamb Shank, Olives
Capers & Rosemary

740 ++

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



TAGLIATA DI BAVETTA

Black Angus Flank Steak,
Salsa Verde, Rocket salad,
Parmesan Slices &
Beef Jus

590 ++

BRACIOLA DI MAIALE AL LIMONE

Grilled Pork Chop,
Lemon Parsley Butter &
Caper Sauce



520 ++

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





TONNO SCOTTATO

Seared Tuna Steak,
Shallot confit, Pickles,
Balsamic Vinegar &
Bagna Cauda

490 ++

BRANZINO ALLA MEDITERRANEA

Grilled Whole Sea Bass
Flambeed, Lemon
Dressing & Salsa Verde

840 ++

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





FILETTO DI MANZO AL PEPE VERDE

Black Angus Beef Tenderloin,
Green Pepper Sauce

EXTRA 10G FRESH TRUFFLE +190

690 ++



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

CONTORNI

SIDE DISHES



CAPONATA

Eggplant, Olives,
Bell Peppers, Zucchini



110 ++

INSALATA DI POMODORI

Tomato & Basil Salad



140 ++

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



PATATE AL TARTUFO

Truffle Sautéed Potatoes



120 ++

ASPARAGI

Grilled Green Asparagus



110 ++

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



G N O C C H I

Potato Gnocchi,
Sage Butter



190 ++



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