

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

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

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

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

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

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

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