

Bruschette - Bruschetta

MOLTO TARTUFO - 420
Handmade Focaccia, Truffle Mascarpone, Parmesan, Truffle Salami & Fresh Truffle

✓ **LA CLASSICA - 290**
Handmade Focaccia, Diced Tomatoes, Shallots, Garlic, Basil & Olive Oil

PARMA E BURRATA - 340
Handmade Focaccia, Stracciatella, Cherry Tomatoes, Parma Ham & Pesto

✓ **LA PRIMAVERA - 290**
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 - 420
Tuna Tartare, Prawns, Citrus, Avocado & Basil

CARPACCIO AL TARTUFO - 390
Beef Tenderloin Carpaccio, Pine Nuts, Parmesan, Rocket Salad & Fresh Truffle

HAMACHI CRUDO - 340
Thinly Sliced Hamachi, Blood Orange, Citrus, Chili & Basil

CEVICHE DI ORATA - 360
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 - 420**
Tomato Sauce, Nduja, Spianata Calabra, Stracciatella Di Bufala & Fresh Basil

MORTADELLA E PISTACCHIO - 520
Pistachio Pesto, Mortadella, Basil Stracciatella Di Bufala, & Crushed Pistachios

✓ **AL TARTUFO - 690**
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 - 590
Focaccia Roll, Lobster, Italian Condiments & Mayonnaise
ADD PRUNIER CAVIAR OSCIETRA +1,490

✓ **ARANCINI AL TARTUFO - 460**
Deep Fried Truffle Risotto Balls, Mozzarella, Parmesan Cream & Fresh Truffle

GAMBERI PROVENZALE - 340
Grilled Prawns & Mediterranean Tomato Herb Sauce

✓ **CARCIOFI E RICOTTA - 320**
Fried Artichokes, Citrus Ricotta, Almonds, Chili & Honey

✓ **MELANZANE ALLA PARMIGIANA - 360**
Baked Eggplant With Parmesan Cream, Tomato Sauce & Basil Oil

✓ **TORTA ALLA PORTOFINO - 390**
Beef Tomato Tart, Ricotta, Caramelized Onions & Pesto Crust

VITELLO TONNATO - 420
Thinly Sliced Veal, Tuna - Capers Emulsion, Fried Capers, Celery & Sun-Dried Tomatoes

LA ULTIMA CROCCHETTE - 460
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 - 690
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 - 590
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 - 790
Black Angus Beef Tenderloin & Green Pepper Sauce
ADD SEARED FOIE GRAS +490

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 - 990
Deep-Fried Seafood & Seasonal Vegetables, Fried Basil, Lemon & Spicy Mayonnaise

SALUMI E FORMAGGI - 1.090
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 - 1.390**
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 - 190

✓ **INSALATA DI POMODORI** Candied Tomato & Basil Salad - 190

✓ **PATATE AL TARTUFO** Truffle Sautéed Potatoes - 220

✓ **ASPARAGI** Grilled Green Asparagus - 190

✓ **RISOTTO AL LIMONE** Lemon Risotto - 220

✓ **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 - 420**
Spaghetti Pasta, Spicy Tomato Sauce, Garlic, Olives & Anchovies

✓ **AGLIO OLIO E PEPERONCINO - 390**
Spaghetti Sautéed With Garlic, Olive Oil & Chili

BAIA'S LASAGNA - 490
Layers Of Fresh Pasta With Tenderloin Beef Bolognese, Mascarpone, 16 Month Aged Grana Padano & Beef Jus

SIGNATURE RAVIOLI - 890
Handmade Foie Gras Ravioli, Champagne Foam & Sautéed Porcini

✓ **VONGOLE E BOTTARGA - 520**
Linguine Pasta, Clams, Bottarga, White Wine, Garlic, Parsley & Chili

NONNA YOLANDA - 490
Handmade Fettuccine Pasta, Tomato Sauce & Beef Meatballs Della Nonna

CARBONARA ROMANA - 520
Mezze Maniche Pasta, Guanciale, Egg Yolk & Pecorino

✓ **AL GORGONZOLA - 490**
Arborio Risotto, Gorgonzola Cream, Wine Poached Pear & Candied Walnuts

PESTO E GAMBERI - 420
Orecchiette Pasta, Pesto Sauce, Sautéed Prawns, Citrus & Pistachios

AL ASTICE E DRAGONCELLO - 990
Handmade Lobster Ravioli, Lobster Claws, Tarragon & Lobster Bisque

AL LIMONE E CAVIALE - 1.990
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 - 390
Baby Cos, Grilled Chicken Breast, Parmesan, Croutons & Caesar Dressing

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

✓ **BURRATA - 520**
Burrata Mozzarella, Tomato Carpaccio, Strawberry Gel, Fresh Strawberry, Basil & Balsamic Cream

✓ **ALLA SICILIANA - 390**
Baby Cos, Artichokes, Cherry Tomatoes, Dry Figs, Pomegranate, Olives, Pine Nuts, Capers, Shallots & Riviera Dressing

FOOD MENU

M E N U I N D E X

BRUSCHETTE

ANTIPASTI

CRUDI

SELEZIONE DI MARE

CONDIVIDERE

PIZZE

INSALATE

PRIMI PIATTI

SECONDI

CONTORNI



Contains Pork



Vegetarian

Tap a category to explore the dishes

BRUSCHETTE

BRUSCHETTA



MOLTO TARTUFO

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



420 ++

LA CLASSICA

Handmade Focaccia,
Diced Tomatoes,
Shallots, Garlic, Basil &
Olive Oil



290 ++

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



PARMA E BURRATA

Handmade Focaccia,
Stracciatella, Cherry
Tomatoes, Parma Ham &
Pesto



340 ++

LA PRIMAVERA

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



290 ++

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

AL FOIE GRAS

Sourdough Toast, Red
Onion Jam, Pan-Seared
Foie Gras, Hazelnuts &
Olive Oil

690 ++



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

ANTIPASTI

APPETIZER

PROSCIUTTO DI PARMA

18 Month Aged Parma Ham,
Olives, Dried Fruits
& Italian Bread Basket



490 ++

BAIA'S LOBSTER ROLL

Focaccia Roll, Lobster,
Italian Condiments
& Mayonnaise

ADD PRUNIER CAVIAR
OSCIETRA +1,490

590 ++

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



ARANCINI AL TARTUFO

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



460 ++

GAMBERI PROVENZALE

Grilled Prawns &
Mediterranean Tomato
Herb Sauce

340 ++

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



CARCIOFI E RICOTTA

Fried Artichokes,
Citrus Ricotta, Almonds
& Chili Honey



320 ++

MELANZANE ALLA PARMIGIANA

Baked Eggplant With
Parmesan Cream,
Tomato Sauce &
Basil Oil



360 ++

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





TORTA ALLA PORTOFINO

Beef Tomato Tart,
Caramelized Onions,
Ricotta & Pesto Crust



390 ++

VITELLO TONNATO

Thinly Sliced Veal, Tuna -
Capers Emulsion, Fried
Capers, Celery & Sun-
Dried Tomatoes

420 ++

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





LA ULTIMA CROCCHETTE

Mozzarella & Parmesan
Croquettes, Stuffed With 18
Month Aged Parma Ham,
Mediterranean Ricotta Dip &
Crispy Parma Ham



460 ++



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

CRUDI
RAW BAR



TARTARE DI MARE

Tuna Tartare, Prawns,
Citrus, Avocado & Basil

420 ++

CARPACCIO AL TARTUFO

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

390 ++

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



HAMACHI CRUDO

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

340 ++

CEVICHE DI ORATA

Marinated Sea Bream,
Green Dressing,
Lemon Gel, Orange &
Fine Frisée Salad

ADD PRUNIER CAVIAR
OSCIETRA +1,490

360 ++

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





CAPELANTE CARPACCIO

Scallops Carpaccio,
Beetroot Dressing,
Avocado Cream,
Jalapeño, Radish &
Fennel

690 ++



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, Ceviche Di
Orata, Hamachi Crudo,
Clams, 6 Cocktail Prawns &
Condiments

ADD HALF LOBSTER +990

1,490 ++

50G PRUNIER CAVIAR OSCIETRA

Served With Italian
Condiments &
Handmade Blinis

3,990 ++

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



OYSTERS

Fine de Claire N.3

6 PCS	12 PCS	24 PCS
720 ++	1,390 ++	2,690 ++



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

CONDIVIDERE

SHARING

FRITTO MISTO

Deep-Fried Seafood & Seasonal Vegetables, Fried Basil, Lemon & Spicy Mayonnaise

990 ++

SALUMI E FORMAGGI

Mixed Platter of Parmigiano, Provolone, Taleggio, Truffle Stracciatella, Gorgonzola, Parma Ham, Salami Tartufo, Spianata Picante, Mortadella & Bread Basket

1090 ++



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



BRANZINO ALLA FIAMMA

1.2 Kg Flambeed Whole
Sea Bass, Grilled
Asparagus & Salsa
Vergine

1,990 ++

WAGYU COSTATA DI MANZO MB4-5

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

5,990 ++

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





PACCHERI AL TARTUFO

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



1,390 ++

BLACK ANGUS T-BONE MB3

1.1 Kg Charcoal Grilled
Black Angus Beef T-
Bone, Assorted Side
Dishes & Sauces



3,990 ++

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

P I Z Z E

PIZZA



BUFALINA

Tomato Sauce , Buffala
Mozzarella, Heirloom
Tomatoes & Fresh Basil

ADD PARMA HAM +180



340 ++

MAMMA PICANTE

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



420 ++

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



MORTADELLA E PISTACCHIO

Pistachio Pesto,
Mortadella, Basil
Stracciatella Di Bufala
& Crushed Pistachios



520 ++

AL TARTUFO

Truffle Mascarpone,
Mozzarella Fior Di Latte,
Parmesan & Fresh Truffle

ADD TRUFFLE SALAMI +180



690 ++

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

INSALATE

SALADS

A small, light blue scalloped-edge bowl filled with a Caprese di Parma salad. The salad consists of sliced 18-month aged Parma ham, fresh mozzarella di bufala, cherry tomatoes, and fresh truffles, all resting on a bed of green dressing. The bowl is placed on a round, light-colored marble table with a wooden chair in the background.

CAPRESE DI PARMA AL TARTUFO

Mozzarella Di Bufala, 18
Month Aged Parma
Ham, Tomatoes, Truffle
Dressing & Fresh Truffle



620 ++

CAESAR CON POLLO

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

390 ++

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





LA RUCOLA

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



320 ++

BURRATA

Burrata Mozzarella,
Tomato Carpaccio,
Strawberry Gel, Fresh
Strawberry,
Basil & Balsamic Cream



520 ++

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



ALLA SICILIANA

Baby Cos, Artichokes,
Cherry Tomatoes, Dry
Figs, Pomegranate,
Olives, Pine Nuts,
Capers, Shallots &
Riviera Dressing



390 ++



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

PRIMI PIATTI

PASTA & RISOTTO



ALLA BEBE

Spaghetti Pasta, Spicy
Tomato Sauce, Garlic &
Anchovies

420 ++

AGLIO, OLIO E PEPERONCINO

Spaghetti Sautéed With
Garlic, Olive Oil & Chili



390 ++

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

BAIA'S LASAGNA

Layers Of Fresh Pasta
With Tenderloin Beef
Bolognese, Mascarpone,
16 Month Aged Grana
Padano & Beef Jus

490 ++

SIGNATURE RAVIOLI

Handmade Foie Gras
Ravioli, Champagne
Foam & Sautéed Porcini

890 ++

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





VONGOLE E BOTTARGA

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

520 ++

NONNA YOLANDA

Handmade Fettuccine
Pasta, Tomato Sauce &
Beef Meatballs Della
Nonna



490 ++

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



CARBONARA ROMANA

Mezze Maniche Pasta,
Guanciale, Egg Yolk &
Pecorino



520 ++

AL GORGONZOLA

Arborio Risotto,
Gorgonzola Cream,
Wine Poached Pear &
Candied Walnuts



490 ++

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



PESTO E GAMBERI

Orecchiette Pasta,
Pesto, Sautéed Prawns,
Citrus & Pistachios

420 ++

AL ASTICE E DRAGONCELLO

Handmade Lobster
Ravioli, Lobster Claws,
Tarragon & Lobster Bisque



990 ++

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



AL LIMONE E CAVIALE

Handmade Fettuccine
Pasta, Parmesan Lemon
Butter, Basil & Caviar
Prunier Oscietra

1,990 ++



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 Mayonnaise

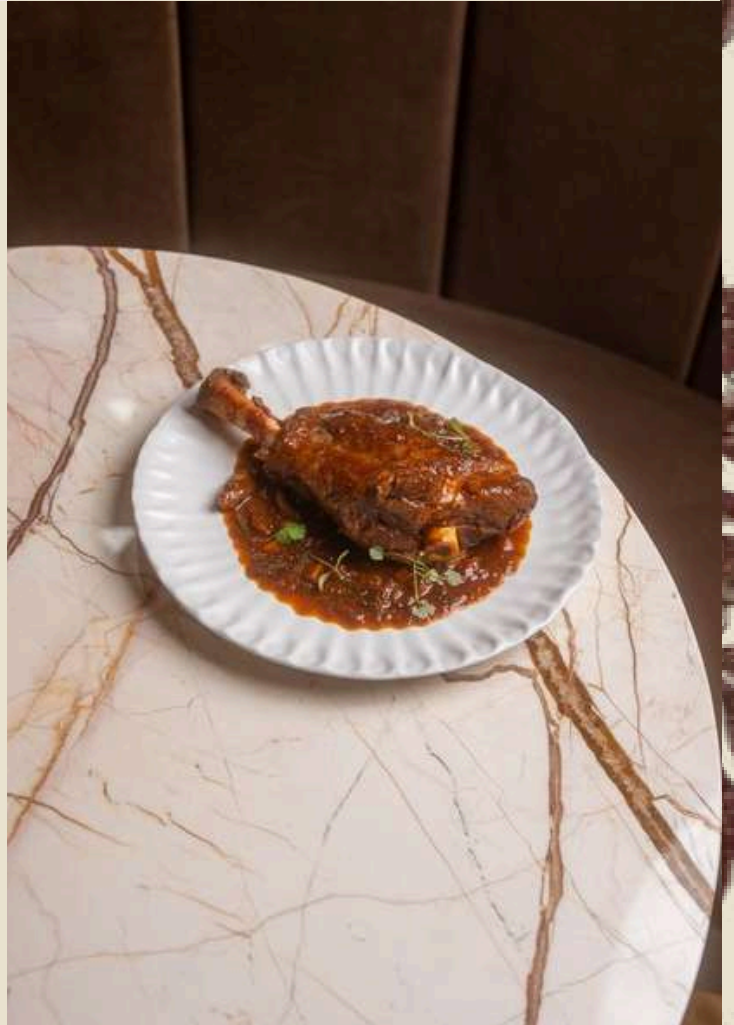
1,490 ++

AGNELLO ALLE OLIVE

48 Hours Slow Cooked Lamb Shank, Olives, Capers & Rosemary

990 ++

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





TAGLIATA DI BAVETTA

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

690 ++

POLLO AL TARTUFO

Grilled Half Chicken,
Truffle Jus & Fresh
Truffle

690 ++

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



TONNO SCOTTATO

Seared Tuna Steak,
Shallot Confit With
Balsamic, Pickled
Shallots & Anchovy -
Garlic Emulsion

590 ++

ORATA AL LIMONE

Sea Bream Fillet, Fennel,
Parsley Oil,
White Wine Sauce &
Fried Capers

990 ++

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





FILETTO DI MANZO AL PEPE VERDE

Black Angus Beef Tenderloin,
Green Pepper Sauce

ADD SEARED FOIE GRAS +390

790 ++



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

CONTORNI

SIDE DISH



CAPONATA

Eggplant, Olives,
Bell Peppers, Zucchini



190 ++

INSALATA DI POMODORI

Candied Tomato
& Basil Salad



190 ++

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



PATATE AL TARTUFO

Truffle Sautéed Potatoes



220 ++

ASPARAGI

Grilled Green Asparagus



190 ++

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



RISOTTO AL LIMONE

Lemon Risotto



220 ++

PATATE FRITTE

Hand-cut French Fries,
Parmesan



220 ++

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