

FOOD MENU

M E N U I N D E X

FOCACCIA & BRUSCHETTE

ANTIPASTI

CRUDI

SELEZIONE DI MARE

PIZZE

INSALATE

PASTA & RISOTTI

CONDIVIDERE

SECONDI

WAGYU SECONDI

CONTORNI



Contains Pork



Vegetarian

Tap a category to explore the dishes

FOCACCIA & BRUSCHETTE

BRUSCHETTA



MOLTO TARTUFO

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



490 ++

LA CLASSICA

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

ADD PARMA HAM 18 MONTHS +190



360 ++

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





AI FUNGHI

Handmade Focaccia,
Sautéed Mushroom,
Parmigiano, Taleggio &
Wild Rocket



390 ++

SELEZIONE DI BRUSCHETTE

La Classica, Molto
Tartufo & Ai Funghi Trio
of Bruschette



390 ++

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



AL FOIE GRAS

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

ADD FRESH TRUFFLE +220

690 ++



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

ANTIPASTI

APPETIZER



PROSCIUTTO DI PARMA BUFALA

18 Month Aged Parma Ham,
Mozzarella Di Bufala, Pesto &
Focaccia



990 ++

BAIA'S LOBSTER ROLL

Focaccia Roll, Lobster,
Citrus Aioli

ADD PRUNIER CAVIAR OSCIETRA +1,490

690 ++

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





ARANCINI AL TARTUFO

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



490 ++

GAMBERI PROVENZALE

Grilled Prawns &
Tomato, Garlic & Herb
Sauce

390 ++

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





MELANZANE ALLA PARMIGIANA

Baked Eggplant With
Parmesan Cream,
Tomato Sauce &
Basil Oil



390 ++

VITELLO TONNATO

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



490 ++

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

CALAMARI FRITTI

Fried Calamari & Spicy
Mayonnaise



390 ++

CARCIOFI E RICOTTA

Fried Artichokes,
Citrus Ricotta, Almonds,
Chili & Honey

340 ++

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





GNOCCHI ALLA PEPERONATA

Polenta Gnocchi,
Creamy Tomato
Peperonata, 16-month
Grana Padano DOP &
Basil Oil

420 ++

COZZE ALLA MARINARA

Black Mussels, White
Wine, Garlic, Parsley,
Cherry Tomatoes,
Tomato Sauce, Crispy
Pangrattato & Grilled
Focaccia



790 ++

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



PEPERONI DOLCI

Roasted Sweet Peppers,
Bagna Càuda, Anchovies,
Toasted Pine Nuts, Basil &
Balsamic Glaze

340 ++

POLPETTE PICCANTI

Baked Beef Meatballs,
Tomato Sauce, Melted
Mozzarella, Grana Padano
DOP & Basil

420 ++

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



CRUDI

RAW BAR



TARTARE DI TONNO & GAMBERI

Tuna Tartare, Prawns,
Citrus, Avocado & Basil

460 ++

CARPACCIO DI WAGYU AL TARTUFO

Wagyu Tenderloin
Carpaccio, Pine Nuts,
Parmesan, Rocket Salad
& Fresh Truffle

590 ++

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





TARTARE DI SALMONE

Salmon Tartare, Ricotta,
Cucumber. Capers,
Gherkins, Lemon
Dressing & Rice Cracker

ADD PRUNIER CAVIAR OSCIETRA +1,490

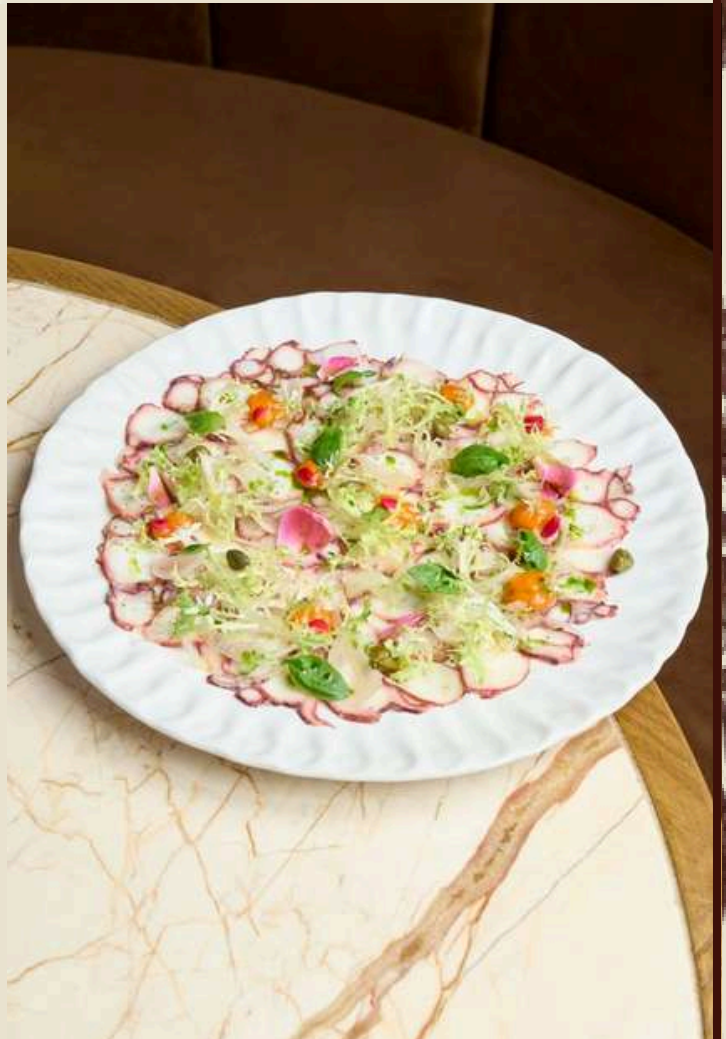
420 ++

CARPACCIO DI POLPO

Thinly Sliced Octopus,
Roasted Pepper Puree,
Fennel, Capers, Pickled
Shallots, Lemon
Dressing & Basil Oil

490 ++

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



SELEZIONE DI MARE

SEAFOOD SELECTION



ALLA GRANDE

Seafood Platter With
Oysters, Tuna & Prawn
Tartare, Octopus
Carpaccio, Clams, Cocktail
Prawns & Condiments

ADD HALF LOBSTER +990

1,990 ++

50G PRUNIER CAVIAR OSCIETRA

Served With Italian
Condiments &
Handmade Blinis

4,990 ++

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





OYSTERS

Fine de Claire Oysters N.3

6 PCS

790 ++

12 PCS

1,490 ++

24 PCS

2,790 ++



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

P I Z Z E

P I Z Z A



MARGHERITA

Tomato Sauce , Mozzarella
Fior Di Latte, Cherry
Tomatoes & Fresh Basil

ADD PARMA HAM 18 MONTHS +190



390 ++

MAMMA PICANTE

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



590 ++

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



MORTADELLA E PISTACCHIO

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



690 ++

AL TARTUFO

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



790 ++

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



PARMA BURRATA

Tomato Sauce, 18-Month
Aged Parma Ham,
Burrata, Figs, Rocket,
Cherry Tomatoes & Fresh
Basil



990 ++



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

INSALATE

SALADS



LA RUCOLA

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



390 ++

BURRATA DELL'ORTO

Creamy Burrata,
Marinated Beetroot,
Beetroot & Blackberry
Purée, Candied
Walnuts, Citrus & Herbs

ADD PARMA HAM 18 MONTHS +190



590 ++

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





FRUTTI DI MARE

Marinated Squid, Baby
Octopus, Prawns &
Clams, Citrus, Fennel,
Pickled Shallots, Parsley
Oil & Chilli Oil

490 ++



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

PRIMI PIATTI

PASTA & RISOTTI



AL NERO DI SEPPIA

Risotto With Baby
Octopus, Squid Ink,
Parmesan Cream,
Lemon & Parsley

790 ++

AGLIO, OLIO E PEPERONCINO

Spaghetti , Garlic, Olive
Oil & Chili



420 ++

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



BAIA'S LASAGNA

Layers Of Fresh Pasta
With Beef Bolognese,
Béchamel, 16-Month
Grana Padano & Beef
Jus

590 ++

SIGNATURE FOIE GRAS RAVIOLI

Handmade Foie Gras
Ravioli, Champagne
Foam & Sautéed Porcini

ADD FRESH TRUFFLE +220

890 ++

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





VONGOLE E BOTTARGA

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

690 ++

AL RAGÙ

Pasta Mafaldine, Slow-
Braised Lamb ragù &
Aged Parmesan



790 ++

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



AGNOLOTTI AMATRICIANA

Homemade Agnolotti,
Guanciale, Tomato
Sauce, Parmesan &
Pecorino Espuma

490 ++

ASTICE E DRAGONCELLO

Handmade Lobster
Ravioli, Lobster Claws,
Tarragon & Lobster Bisque

990 ++

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





ZUCCHINI PISTACCHIO

Linguine In A Creamy
Zucchini Sauce With
Roasted Pistachios,
Confit Cherry Tomatoes,
Grana Padano, Basil Oil
& Lemon Zest

460 ++

ZAFFERANO E GAMBERI

Risotto With Saffron,
Prawns, Lobster Bisque,
Orange, Confit Cherry
Tomatoes, Grana
Padano, Caramelised
Lemon & Herbs

760 ++

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



CARBONARA ROMANA

Mezze Maniche Pasta,
Guanciale, Egg Yolk &
Pecorino



590 ++



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

CONDIVIDERE

SHARING

A whole sea bass is presented on a rectangular wooden tray. The fish is golden-brown and garnished with a slice of lemon. Accompanying the fish are three small white bowls: one containing melted butter, another with a slice of grilled citrus, and a third with a green herb sauce. The tray is placed on a round, white marble table with brown veining. A brown leather-upholstered chair is visible in the background.

BRANZINO ALLA FIAMMA

1 Kg Flambéed Whole
Sea Bass, Grilled
Broccolini & Salsa
Vergine

2,490 ++

SALUMI E FORMAGGI

Parmigiano, Provolone,
Taleggio, Truffle
Stracciatella, Gorgonzola,
Parma Ham, Truffle
Salami, Spianata Picante,
Mortadella & Pane



1,290 ++

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



MEZZE AL TARTUFO

Mezze Maniche Pasta,
Truffle Mascarpone,
Flambéed In Parmesan
Wheel & Fresh Black Truffle



1,690 ++

POLLO ALLA CACCIATORA

Roasted Whole Chicken
With Cacciatora Sauce,
Mushrooms, Baby
Onions, Roasted
Peppers & Carrots

1,490 ++

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



SECONDI

MAIN COURSE

TONNO SCOTTATO

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

690 ++

POLPO ALLA GRIGLIA

Grilled Octopus Leg,
Saffron Potato Emulsion
& Salsa Verde

890 ++

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





COTOLETTE D'AGNELLO

225g Lamb Rack, Zucchini
Basil Purée, Grilled
Zucchini, Cherry
Tomatoes, Lamb Jus &
Dried Black Olives

990 ++

BAIA BEEF BURGER

Smashed Angus Beef
Patty, Pesto Mayo, Cacio
E Pepe, Spicy Spianata,
Provolone, Tomato &
Wild Rocket

790 ++



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

SALMONE ALL'ACQUA PAZZA

Seared Salmon With Acqua
Pazza Sauce, Clams, Fennel,
Potato & Cherry Tomatoes

720 ++



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

WAGYU SECONDI

MAIN COURSE



TARTARE DI WAGYU ALLA FRANCESE

150g Wagyu Beef
Tenderloin Hand-Cut,
Capers, Pickles, Shallots &
Parsley, Made at Your
Table

890 ++

TAGLIATA DI WAGYU BAVETTA .MB5.

200g Wagyu Flank
Steak, Salsa Verde,
Rocket Salad, Parmesan
Slices & Beef Jus

990 ++

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





FILETTO DI WAGYU AL PEPE VERDE .MB2.

200g Wagyu Beef
Tenderloin, Green
Pepper Sauce

1,490 ++

WAGYU RIBEYE .MB3.

250g Wagyu Ribeye
With Salsa Verde,
Roasted Garlic, Cherry
Tomatoes & Beef Jus



1,490 ++

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



1.4KG WAGYU TOMAHAWK .MB5.

1.4 Kg Charcoal Grilled
Wagyu Beef Tomahawk,
Assorted Side Dishes &
Sauces

5,990 ++

1.1KG WAGYU T-BONE .MB5.

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

4,990 ++

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



CONTORNI

SIDE DISH



CAPONATA

Sicilian Sweet & Sour
Vegetables



220 ++

POMODORI

Heirloom Tomato
& Basil



260 ++

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



PURÈ AL TARTUFO

Truffle Mashed Potatoes



290 ++

BROCCOLINI

Grilled Baby Broccoli



240 ++

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



PATATE FRITTE

Hand-cut French Fries



280 ++



