

# LA VEDUTA

## DINNER

### A LA CARTE

#### ANTIPASTI

Fruit Tomato Caprese | 4,500  
Tomato, Mozzarella, Basilico

Flounder Marinato | 4,900  
Yuzu, Salmon Roe, Turnip

Vellutata di Parsnip | 3,000  
Cumin, Terrina, Almond

#### PASTA E RISOTTO

Bolognese Bianco | 5,000  
Minced Pork, Vino Bianco, Pecorino Romano

Fettuccine Alfredo | 5,000  
Prosciutto, Parmigiano Reggiano, Black Pepper

Risotto con Capesante | 5,200  
Cauliflower, Bottarga, Limone

We are proud to serve rice harvested in Italy.  
Please be advised that seasonal ingredients will be changed depending on market availability.  
The above price includes consumption tax and service charge.  
If you have any concerns regarding food allergies, please alert your server prior to ordering.

# LA VEDUTA

## PIATTI PRINCIPALI

Pesce San Pietro Croccante | 6,500  
Zuppa di Pesce, Seaweed, Chinese Cabbage

Free Range Chicken Capunet | 6,900  
Winter Cabbage, Celeriac, Marsala Wine

Wagyu Beef Filet Bistecca (150g) | 11,000  
Truffle, Polenta, Barolo Sauce

## DOLCI

Torta Sacher | 2,800  
Strawberry, Cioccolato, Cacao Nib

Amor Polenta | 2,800  
Apple, Salt Crumble, Yuge Farm Formaggio Fresco

Gelato (1 flavor) | 800  
Vanilla, Chocolate, Berry, Meringue

## FORMAGGIO

Assorted Formaggio | 3,500

We are proud to serve rice harvested in Italy.  
Please be advised that seasonal ingredients will be changed depending on market availability.  
The above price includes consumption tax and service charge.  
If you have any concerns regarding food allergies, please alert your server prior to ordering.