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

Focaccia & bruschette

MOLTO TARTUFO – 490
Handmade Focaccia, Truffle Mascarpone, Parmesan, Truffle Salami & Fresh Black Truffle

LA CLASSICA – 360
Handmade Focaccia, Diced Tomatoes, Shallots, Garlic, Basil & Extra Virgin Olive Oil
ADD PARMA HAM 18 MONTHS +190

AL FOIE GRAS – 690
Sourdough Toast, Red Onion Jam, Seared Foie Gras, Hazelnuts & Olive Oil
ADD FRESH TRUFFLE +220

AI FUNGHI – 390
Handmade Focaccia, Sautéed Mushroom, Parmigiano, Taleggio & Wild Rocket

SELEZIONE DI BRUSCHETTE – 390
La Classica, Molto Tartufo & Ai Funghi Trio of Bruschette

Antipasti

PROSCIUTTO DI PARMA E BUFALA – 990
18-Months Aged Parma Ham, Mozzarella Di Bufala, Pesto & Focaccia

BAIA'S LOBSTER ROLL – 690
Focaccia Roll, Lobster, Citrus Aioli
ADD PRUNIER CAVIAR OSCIETRA +1,490

ARANCINI AL TARTUFO – 490
Deep Fried Truffle Risotto Balls, Mozzarella, Parmesan Cream & Fresh Truffle

GAMBERI PROVENZALE – 390
Grilled Prawns & Tomato, Garlic & Herb Sauce

MELANZANE ALLA PARMIGIANA – 390
Baked Eggplant With Parmesan Cream, Tomato Sauce & Basil Oil

VITELLO TONNATO – 490
Thinly Sliced Veal, Tuna & Caper Emulsion, Crispy Capers, Celery & Sun-dried Tomatoes

CALAMARI FRITTI – 390
Fried Calamari & Spicy Mayonnaise

GNOCCHI ALLA PEPERONATA – 420
Polenta Gnocchi, Creamy Tomato Peperonata, 16-month Grana Padano DOP & Basil Oil

CARCIOFI E RICOTTA – 340
Fried Artichokes, Citrus Ricotta, Almonds, Chilli & Honey

COZZE ALLA MARINARA – 790
Black Mussels, White Wine, Garlic, Parsley, Cherry Tomatoes, Tomato Sauce, Crispy Pangrattato & Grilled Focaccia

PEPERONI DOLCI – 340
Roasted Sweet Peppers, Bagna Càuda, Anchovies, Toasted Pine Nuts, Basil & Balsamic Glaze

POLPETTE PICCANTI – 420
Baked Beef Meatballs, Spicy Tomato Sauce, Melted Mozzarella, Grana Padano DOP & Basil

Crudi

TARTARE DI TONNO & GAMBERI – 460
Tuna Tartare, Prawns, Citrus, Avocado & Basil

CARPACCIO DI WAGYU AL TARTUFO – 590
Wagyu Tenderloin Carpaccio, Pine Nuts, Parmesan, Rocket Salad & Fresh Truffle

TARTARE DI SALMONE – 420
Salmon Tartare, Ricotta, Cucumber, Capers, Gherkins, Lemon Dressing & Rice Cracker
ADD PRUNIER CAVIAR OSCIETRA +1,490

CARPACCIO DI POLPO – 490
Thinly Sliced Octopus, Roasted Pepper Purée, Fennel, Capers, Pickled Shallots, Lemon Dressing & Basil Oil

Selezione di mare

ALLA GRANDE – 1,990
Seafood Platter With Oysters, Tuna & Prawn Tartare, Salmon Tartare, Octopus Carpaccio, Clams, Cocktail Prawns & Condiments
ADD HALF LOBSTER +990

50G PRUNIER CAVIAR OSCIETRA – 4,990
Served With Italian Condiments & Handmade Blinis

FINE DE CLAIRE OYSTERS N.3
6 pcs | 12 pcs | 24 pcs
790 1,490 2,790

Pizze

MARGHERITA – 390
Tomato Sauce, Mozzarella Fior Di Latte, Cherry Tomatoes & Fresh Basil
ADD PARMA HAM 18 MONTHS +190

MAMMA PICANTE – 590
Tomato Sauce, Nduja, Spianata Calabra, Stracciatella Di Bufala & Fresh Basil

MORTADELLA E PISTACCHIO – 690
Pistachio Pesto, Mortadella, Basil, Stracciatella Di Bufala & Crushed Pistachios

AL TARTUFO – 790
Truffle Mascarpone, Mozzarella Fior Di Latte, Parmesan & Fresh Truffle

PARMA E BURRATA – 990
Tomato Sauce, 18-Months Aged Parma Ham, Burrata, Figs, Rocket, Cherry Tomatoes & Fresh Basil

Insalate

LA RUCOLA – 390
Rocket Salad, Parmesan, Cherry Tomatoes, Candied Walnuts, Pear & Balsamic Dressing

BURRATA DELL'ORTO – 590
Creamy Burrata, Marinated Beetroot, Beetroot & Blackberry Purée, Candied Walnuts, Citrus & Herbs
ADD PARMA HAM 18 MONTHS +190

FRUTTI DI MARE – 490
Marinated Squid, Baby Octopus, Prawns & Clams, Citrus, Fennel, Pickled Shallots, Parsley Oil & Chilli Oil

Pasta e risotti

AL NERO DI SEPPIA – 790
Risotto With Baby Octopus, Squid Ink, Parmesan Cream, Lemon & Parsley

AGLIO OLIO E PEPERONCINO – 420
Spaghetti, Garlic, Olive Oil & Chilli

BAIA'S LASAGNA – 590
Layers Of Fresh Pasta With Beef Bolognese, Béchamel, 16-Months Grana Padano & Beef Jus

AL RAGÙ – 790
Pasta Mafaldine, Slow-Braised Lamb ragù & Aged Parmesan

VONGOLE E BOTTARGA – 690
Linguine, Clams, Bottarga, White Wine, Garlic, Parsley & Chilli

SIGNATURE FOIE GRAS RAVIOLI – 890
Handmade Foie Gras Ravioli, Champagne Foam & Sautéed Porcini
ADD FRESH TRUFFLE +220

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

AGNOLOTTI AMATRICIANA – 490
Homemade Agnolotti, Guanciale, Tomato Sauce, Parmesan & Pecorino Espuma

ZUCCHINI E PISTACCHIO – 460
Linguine In A Creamy Zucchini Sauce With Roasted Pistachios, Confit Cherry Tomatoes, Grana Padano, Basil Oil & Lemon Zest

ZAFFERANO E GAMBERI – 760
Risotto With Saffron, Prawns, Lobster Bisque, Orange, Confit Cherry Tomatoes, Grana Padano, Caramelised Lemon & Herbs

CARBONARA ROMANA – 590
Mezze Maniche Pasta, Guanciale, Egg Yolk & Pecorino

To share

BRANZINO ALLA FIAMMA – 2,490
1 Kg Flambéed Whole Sea Bass, Grilled Broccolini & Salsa Vergine

SALUMI E FORMAGGI – 1,290
Parmigiano, Provolone, Taleggio, Truffle Stracciatella, Gorgonzola, Parma Ham, Truffle Salami, Spianata Picante, Mortadella & Pane

MEZZE AL TARTUFO – 1,690
Mezze Maniche Pasta, Truffle Mascarpone, Flambéed In Parmesan Wheel & Fresh Black Truffle

POLLO ALLA CACCIATORA – 1,490
Roasted Whole Chicken With Cacciatora Sauce, Mushrooms, Baby Onions, Roasted Peppers & Carrots

Secondi

TONNO SCOTTATO – 690
Seared Tuna Steak, Shallot Confit With Balsamic, Pickled Shallots, Anchovy & Garlic Emulsion

POLPO ALLA GRIGLIA – 890
Grilled Octopus Leg, Saffron Potato Emulsion & Salsa Verde

COSTOLETTE D'AGNELLO – 990
225g Lamb Rack, Zucchini Basil Purée, Grilled Zucchini, Cherry Tomatoes, Lamb Jus & Dried Black Olives

BAIA BEEF BURGER – 790
Smashed Angus Beef Patty, Pesto Mayo, Cacio E Pepe, Spicy Spianata, Provolone, Tomato & Wild Rocket

SALMONE ALL'ACQUA PAZZA – 720
Seared Salmon With Acqua Pazza Sauce, Clams, Fennel, Potato & Cherry Tomatoes

- Wagyu secondi -

TARTARE DI WAGYU ALLA FRANCESE – 890
150g Wagyu Beef Tenderloin Hand-cut, Capers, Pickles, Shallots & Parsley, Made at Your Table

TAGLIATA DI WAGYU BAVETTA .MB5. – 990
200g Wagyu Flank Steak, Salsa Verde, Rocket Salad, Parmesan Slices & Beef Jus

FILETTO DI WAGYU AL PEPE VERDE .MB2. – 1,490
200g Wagyu Beef Tenderloin, Green Pepper Sauce

WAGYU RIBEYE .MB5. – 1,490
250g Wagyu Ribeye With Salsa Verde, Roasted Garlic, Cherry Tomatoes & Beef Jus

1.4KG WAGYU TOMAHAWK .MB5. – 5,990
1.4 Kg Charcoal Grilled Wagyu Beef Tomahawk, Assorted Side Dishes & Sauces TO SHARE

1,1KG WAGYU T-BONE .MB3. – 4,990
1.1 Kg Charcoal Grilled Wagyu Beef T-Bone, Assorted Side Dishes & Sauces TO SHARE

Contorni

CAPONATA – Sicilian Sweet & Sour Vegetables - **220**
POMODORI – Heirloom Tomatoes & Basil - **260**
PURÈ AL TARTUFO – Truffle Mashed Potato - **290**
BROCCOLINI – Grilled Baby Broccoli - **240**
PATATE FRITTE – Hand-cut French Fries - **280**
PANE – Pizza Bianca, Focaccia - **80**

PHOTO MENU

Spicy Instagrammable Vegetarian

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