

Nibbles

- Crispy Green Olives** 260
Panko Fried with Creamy Cheese Filling
- Mini Arancini** 380
Golden Risotto Croquettes with Mozzarella, Tomato and Gochujang Emulsion
- Tuna Tartare Bites** 420
Hand-Cut Tuna, Truffle Dressing and Ponzu Caviar

Antipasti

- Confit Bell Peppers** 480
Slow-Roasted, Olive Oil, Tonnato Sauce and Fried Capers
- Straciatella Salad** 780
Cherry and Sun-Dried Tomatoes, Tomato Velouté, Pine Nuts and Fresh Basil
- Sea Bream Carpaccio** 585
Citrus Garlic Dressing, Ponzu Caviar and Charred Avocado
- Vitello Tonnato** 950
Slow-Cooked Veal with Classic Tonnato Sauce, Cranberries and Roasted Hazelnut
- Beef Carpaccio** 690
Thinly Sliced Beef, Truffle Ponzu Dressing and Crackers
- Eggplant Parmigiana** 580
Panko Crusted Eggplant, Tomato, Mozzarella and Parmigiano

Little Pizzette

- Straciatella Pizza** 540
Tomato Sauce, Sun-Dried Tomatoes, Pesto and Straciatella
- Salame Piccante (S)** 585
Tomato Sauce, Mozzarella, Salami, Fresh Chili and Hot Honey
- Pizza al Tartufo** 620
Tartufo Cream, Mozzarella and Parmigiano
- Verdura Pizza** 520
Tomato Sauce, Sun-Dried Tomatoes, Mozzarella, Roasted Eggplant and Zucchini



Pastas

- Lexie's Caramelle** 585
House-Made Caramelle filled with Figs and Creamy Gorgonzola
- Linguine Cacio e Pepe** 620
Pecorino Romano and Cracked Black Pepper
- Casarecce alla Vodka** 640
Creamy Spicy Tomato Vodka Sauce, Straciatella and Fresh Basil
- Linguine Shrimp and Yuzu (S)** 980
Sautéed Shrimp, Yuzu Cream Sauce and Parmigiano
- Rigatoni Ragù** 740
Slow-Cooked Beef Ragù, Parmesan Foam
- Casarecce al Tartufo** 670
Truffle Cream Sauce and Parmigiano
- Rigatoni all'Arrabbiata (S)** 540
Garlic Chili Tomato Sauce and Parmigiano
- Lasagna alla Bolognese** 640
House-Made Lasagna, Slow-Cooked Beef Ragù, Tomato Sauce and Béchamel



Insalate

- Yuzu Garden Salad** 580
Zucchini, Wild Rocket, Spinach, Toasted Hazelnuts, Goat Cheese, and Yuzu Dressing
- Kale Salad** 480
Sweet Potato, Kale, Toasted Walnuts, Green Apple and Blue Cheese
- Caesar Salad (S)** 890
Crisp Romaine, Shiso Prawns and Creamy Caesar Dressing

Il Secondo

- Veal Scaloppine** 1450
Sliced Veal with Sage Butter and Lemon
- Veal Milanese** 1650
Golden Veal Cutlet, Yuzu Rocket and Parmigiano
- Pan Seared Chicken (S)** 875
Chicken Stuffed with Herbs, Chicken Jus and Herb Oil
- Grilled Ribeye (300g)** 3200
Imported Ribeye, Beurre Noisette
- Slow-Cooked Salmon** 1200
Parsley White Wine Sauce
- Grilled Sea Bass** 1150
Citrus Butter Sauce

Contorni

- Rucola Salad** 280
Baby Gem, Wild Rocket, Fresh Herbs and Cherry Tomatoes
- Grilled Vegetables (V)** 240
Seasonal Vegetables, with Lemon Herbs and Olive Oil
- Roasted Potatoes (V)** 210
Rosemary Olive Oil and Parmigiano
- Creamy Spinach** 380
Sautéed Spinach with Cream and Parmigiano

Bambini

- Penne**
Choice of Three Sauces:
Pomodoro and Basil 420
Creamy Alfredo 480
Ragù Bolognese 440
- Little Lexie's Pollo Milanese** 620
Breaded Chicken Cutlet with Tomato Sauce and Mozzarella



Dolce

- Chocolate Budino** 385
Olive Oil and Miso Crumble
- Pistachio Tiramisù** 480
Tiramisù with Pistachio Cream and Crumble
- Lemon Delizia** 480
Lemon Cream, Yuzu Ice Cream and Yogurt Espuma
- Little Lexie's Ice Cream Selection** 250
Kindly ask your waiter about our daily ice cream offerings

(S) - Spicy | (V) - Vegan

Allergies

In case you have any dietary requirements or allergies, please inform your waiter as some dishes may contain any of the below allergens: Alcohol | Gluten | Sesame | Nuts | Crustacean | Eggs | Fish | Milk | Mustard | Celery | Peanuts | Soy | Lupins | Sulphite | Molluscs