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

Nib!es

Antipasti

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

Confit Bell Peppers 480
Slow-Roasted, Olive Oil, Tonnato Sauce
and Fried Capers

Beef Polpette 950
Home-Made Slow-Cooked Imported Meat
Balls, Tomato Sauce, Parmigiano,
Served with Focaccia

Salmon Tempura (S) 675
Crispy Fried Salmon Cubes, Creamy Yuzu
Aioli

Stracciatella 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, Roasted Hazelnut
and Fried Capers

Beef Carpaccio 690
Thinly Sliced Beef, Truffle Ponzu Dressing
and Porcini Dusted Crackers

Eggplant Parmigiana 580
Panko Crusted Eggplant, Tomato,
Mozzarella and Parmigiano

Insalate

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 (S) 640
Creamy Spicy Tomato
Vodka Sauce, Stracciatella
and Fresh Basil

Linguine Shrimp and Yuzu 980
Sautéed Shrimp, Shiso, Creamy
Yuzu Sauce, and Parmigiano

Rigatoni Ragù 740
Slow-Cooked Beef Ragù,
Parmesan Foam

Casarecce al Tartufo 770
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

Past#

Chocolate Budino 385

Miso Crumble and Extra Virgin Olive Oil

Pistachio Tiramisù 480
Classic Tiramisù, Pistachio Cream,
Mascarpone and Pistachio White
Chocolate

Lemon Delizia 480

Lemon Cream, Yuzu Ice Cream and a
Light Yogurt Espuma, Finished with a
Crisp Tuile

Little Lexie’s Ice Cream Selection 250

Vanilla, Chocolate Orange, Pistachio,
Coffee Miso, Yuzu Sorbet

Li"le Pizze"e

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 890
Crisp Romaine Lettuce, Shiso Prawns,
Caesar Dressing and a Snowfall
of Parmesan

D$ce

Rucola Salad 280
Baby Gem, Wild Rocket, Fresh Herbs
and Cherry Tomatoes

Grilled Vegetables (V) 240
Seasonal Grilled Vegetables, Sea Salt
and Extra Virgin Olive Oil

Roasted Potatoes (V) 210
Rosemary, Olive Oil and Parmigiano

Creamy Spinach 380
Oven-Baked Creamed Spinach
Finished with Parmigiano

C%t&ni

Penne
Choice of Two Sauces:
Pomodoro and Basil 420

Creamy Alfredo 480

Little Lexie’s Pollo Milanese 620
Breaded Chicken Cutlet with
Tomato Sauce and Mozzarella

Available from 2 PM - 7 PM

Beef Scaloppine 1450
Sliced Beef with Sage Butter and Lemon

Beef Tenderloin 1700
Sliced Imported Beef Tenderloin, Beurre
Noisette

Veal Milanese 1850
Golden Panko-Crusted Veal Cutlet, Yuzu
Rocket and Parmigiano

Pan Seared Chicken (S) 875
Chicken Stuffed with Herbs, Chicken
Jus, Herb and Chili Oil

Slow-Cooked Salmon 1200
Parsley White Wine Sauce

Grilled Sea Bass 1150
Grilled Sea Bass, Orange Butter Sauce

Il Sec%do

All prices are inclusive of 12% Service Charge and VAT

(S) - Spicy | (V) - Vegan

Stracciatella Pizza 540
Tomato Sauce, Sun-Dried Tomatoes,
Pesto and Stracciatella

Salame Piccante (S) 585
Tomato Sauce, Mozzarella di Bufala,
Salami, Fresh Chili and Hot Honey

Pizza al Tartufo 620
Tartufo Cream, Mozzarella di Bufala,
and Parmigiano

Manzo e Funghi 870
Tomato Sauce, Mozzarella di Bufala,
Rosemary, Imported Beef
and Roasted Mushroom