



## KONTRASTO

Inspired from the past, progressive in the present, projected into the future.

### Benvenuto

#### Appetiser

Crudo	Shima aji cucumber, green apple, horseradish
Trippa	Veal tripe, piennolo, garden herbs, parmesan cracker

#### Pasta

Vesuvio	Pasta, potato, rosemary oil, Japanese sea urchin
Chitarra	Red prawn tartare, jus, Amalfi lemon
Gricia	Spaghettono, pecorino sauce, powdered guanciale

#### Main

Catch of the Day	Spring sauce, asparagus, bull leaf
Faraona	Racan guinea fowl breast, red baby chard, kohlrabi
Wagyu (add \$380)	Kuromame A5, medlar, spring onion, caviar

#### Dessert

Quattro Cioccolati	Four textures of chocolate (add \$80)
or	
Formaggi	Cheese Selection (add \$100)

### Piccola Pasticceria

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3 Courses: 1 Appetiser 1 Pasta 1 Main (\$480)  
4 Courses: 1 Appetiser 2 Pasta 1 Main (\$580)  
5 Courses: 2 Appetisers 2 Pasta 1 Main (\$680)

Wine Pairing - 3 glasses \$360 / 4 glasses \$480 / 5 glasses \$600  
Sommelier's Selection - \$100 / glass

*Chef Fabiano Palombini*

Final bill will include 10% service charge + 1% donation to ZFPA