VOLTI
TUSCAN GRILL & BAR

À La Carte Menu

Available daily from 6pm to 10pm.

CHEF'S SEASONAL SPECIALTIES

Branzino alla Vernaccia (A,D,F,SD) (to share) **2,950**
Whole roasted mediterranean seabass, vernaccia wine, fried caper,
taggiasca olives, citrus tomato ragout

Chitarra All' Aragosta (G,MO,E,A,C) (to share) **4,900**
Andaman Phuket lobster, artisanal made fresh egg pasta, chardonnay wine, calamari

Orecchia alla Milanese (D,G,SD,SF,PK) (to share) **2,400**
Breaded & fried iberico pork chop, lemon, cured anchovy

Shucked Oyster (MO)
Fine N2 per piece 240
Normandy N2 per piece 240
Half Dozen Tray 6 pieces 1,400
Thirteen per Dozen Tray 12 pieces 2,800
Service of rye bread, mignonette

Service of Caviar (F,G,E,D)
Blenis, sour cream, condiments
Sturia Baeri 50gr 6,390
Sturia Oscietra 125gr 22,170

Wellness, dish nutritionally balanced meals that are naturally low in refined sugars to help you feel good, refueled, and recharged.
Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically sourced ingredients.
Dietary Notes: A Alcohol, C Celery, D Dairy, E Eggs, F Fish, G Gluten, MO Molluscs, PK Pork, SD Sulfur Dioxyde/Sulphites, SF Seafood
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ANTIPASTI E ZUPPE

Arugula Salad (D,V,SD) **350**
Semi-dried tomato, tangerine, artichoke, parmesan, aged balsamic

Crudo & Cotto Tomato (VG) **300**
Ragout, Basil
Add Thinly Sliced Prosciutto (PK) 180 per 50gr
Add Burratina (D,V) 290 per piece

Insalata Cesare (PK,D,G,SF,MO,E)
Baby cos, crispy bacon, parmesan, anchovies dressing
Your Choice of:
Classic, Chicken 520
Prawns 670

Salumi e Formaggi (G,D,PK,A,SD)
Served with focaccia, pickled vegetable, mustard fruit
2 Selection of Cold Cuts or Cheeses 590
4 Selection of Cold Cuts or Cheeses 880

Burratina in Scapece (D,TN,V,G) **520**
Apulia cheese, zucchini scapece, pistachio, fresh herbs
Add Thinly Sliced Prosciutto (PK) 180 per 50gr
Add Shaved Fresh Truffle in Season (VG) 500 per 5gr

Insalata di Mare (F,SF,MO,SD) **890**
Seafood selection, leaves, fennel, and citronette

Tonno alla Piastra (F,A,TN) **520**
Seared tuna loin, sicilian caponata, pinenut, tonnata, frisee lettuce

Tartare di Manzo (D,E,G) **850**
Hand chopped raw beef, truffled mushroom cream, pecorino cheese, aragula, cured yolks, tartine
Add Shaved Fresh Truffle in Season (VG) 500 per 5gr

Crema al Pomodoro (VG) **220/160**
Tomato soup served chilled or hot, fresh avocado, italian basil

La Passatina di Mais (D,A,SF) **480/315**
Blue crab meat, sweet corn chowder, fresh lime, chives

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PASTA

Creste di Gallo al Pesto (G,D,V,TN) **580/420**
Semi-dried tomato, roasted shallot, basil pesto, pinenut

Spaghetti Alle Vongole (G,A,MO) **890**
Clams, zucchini, garlic, chardonnay
Add Grey Mullet Roes Bottarga (F) 230

Gnocchi Panna & Pollo (G,D,A,E,TN) **580/320**
Chicken stew, porcini, hazelnut, prosecco wine, fresh parsley

Tagliatelle al Ragout di Manzo (G,D,A,C) **620/340**
Slow-cooked beef stew, fava beans, red wine, parmesan

Linguini ai Frutti Di Mare (G,A,SF,F,MO) **850**
Mixed seafood, cherry tomato salsa, olive oil, chili, lemon zest

Rigatoni ai Funghi (G,D,A,E,V) **580/340**
Creamy wild mushroom, truffle paste
Add Thinly Sliced Prosciutto (PK) 180 per 50gr
Add Burratina (D,V) 290 per piece

Lasagnetta Alla Bolognese (G,D,A,C,E) **520**
Emilia style beef lasagna, spinach pasta, bechamelle cream

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PIZZA

Pizza Margherita (D,G,V) **450/320**
San marzano tomato, fior di latte mozzarella, italian basil
Add burratina (D,V) 290 per piece

Pizza Frutti Di Mare (G,SF,F,MO,A) **890**
San marzano tomato, prawn, fish, clam, squid, taggiasca olive, basil
Add Grey Mullet Roes Bottarga 230

Focaccia di Parma (G,D,PK) **800**
Crispy pizza crust, stracchino cheese, pork prosciutto, wild rocket, organic tomato

Pizza Quattro Formaggi (G,D,V) **520**
White base fior di latte mozzarella, gorgonzola, taleggio, stracchino, poach pear, acacia honey

Pizza Mortadella & Pistacchio (G,D,PK,TN) **620**
White base fior di latte mozzarella, mortadella ham, stracciatella, pistachio

Pizza Diavola (G,D,PK) **540/380**
Fior di latte mozzarella, san marzano tomato, spicy salami, kalamata olive, chili flakes

Pizza Carciofi & 'Nduja (D,G,PK) **620**
White base fior di latte mozzarella, marinated artichoke, 'nduja spicy pork sausage

Pizza Funghi e Tartufo (G,D,E,V) **580/380**
White base fior di latte mozzarella, wild mushrooms, truffle paste, quail egg
Add Thinly Sliced Salami Milano (PK) 160 per 50gr
Add Thinly Sliced Speck Ham (PK) 200 per 50gr
Add Thinly Sliced Prosciutto (PK) 180 per 50gr

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PIATTI PRINCIPALI

Foie Gras Risotto (D,A) **730**
Vialone nano rice, pumpkin, taleggio cheese, burned onion jus
Add Shaved Fresh Truffle in Season (VG) **500** per 5gr

Piovra alla Piastra (SE,MO,SD) **980**
Octopus leg, chickpeas hummus, pomegranate, smoked capsicum sauce

Gamberi di Fiume (G,SF,D) **730/550**
Oven baked giant river prawn, wilted spinach, burnt lemon

Black Cod alla Puttanesca (F,SD,TN) **690**
Eggplant caponata, pinenuts, tomato ragout, aromatic herbs

Guancia di Manzo al Vino (D,A) **890**
Red wine braised beef cheek, chanterelle, mediterranean herbs

Charcoal Roasted Lamb Rack 350gr **1,800**

Australian Wagyu Rib Eye MB5 350gr **1,890**

Australian 180 Days Grain Fed Tenderloin 250/125gr (D,A) **1,600/820**

Whole Lobster 800+ gr **3,800**

Grilled Oyster, 'Nduja Spicy Sausage (MO,PK)
Half Dozen Tray 6 pieces **1,400**
Thirteen per Dozen Tray 12 pieces **2,800**

SAUCE

Salsa verde, red wine, blue cheese

CONTORNI

Parmesan Mashed Potatoes (D,V) **190**
Truffled Fries (V) **190**
Roasted Broccolini (V,D) **180**
Charred Sweet Corn (D,PK) **160**
Padron Peppers (VG) **220**
Creamy Spinach (G,D,V) **180**

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DESSERT MENU

Formaggi (D,G,TN,V)
Selection of Cheeses, Condiments, Mustard Fruit
Selection of 1- 300
Selection of 2 - 590
Selection of 4 - 880

Tiramisu (G,D,E,A,V) **380**
Creamy Mascarpone, Amaretto
Non-alcoholic option available

Berry Frangipane (G,D,E,TN,A,V) **420**
Almond Cream, Vanilla Ice Cream, Raspberry Coulis

Vanilla Panna Cotta (G,D,PK) **380**
Fresh Mango, Mint

Chocolate Bigne (G,D,E,S,TN) **290/160**
Rum Raisin Ice Cream, Warm Chocolate Sauce, Almond

Seasonal Fruits (VG) **290**

Ice Cream & Sherbet per scoop (D,S,G) **95**

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