



À LA CARTE MENU

www.robertosrestaurants.com

CAVIAR

Ars Italica (D)(E) **Italy - Oscietra**

Oscietra caviar comes from the Russian sturgeon, it is a medium size fish that can weigh over 60kg of eggs. Typical of this caviar is the persistent and delicious sea note.

650 per 30g
1,050 per 50g

Calvisius (D)(E) **Italy - Beluga**

Beluga caviar comes from the Russian sturgeon, which can grow to be as long 8m and weighs more than 3 tons. Originally native from the Black Sea, it is the rarest and more costly, characterized by large eggs which tend to be oval-shaped and have a pearl grey to dark grey coloring.

1,650 per 30g
2,750 per 50g
5,500 per 100g

Iranian Caviar (D)(E) **Iran - Imperial Beluga**

This caviar is prepared and packed under the control of "SHILAT", the Iranian State Fisheries Organization, 100% Iranian Beluga.

1,650 per 30g
2,750 per 50g
6,800 per 125g

Our caviar selection will be served with cooked white and egg yolk, blinis, sour cream, chives, parsley

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I CRUDI BAR

Available from 12PM to 12AM, Daily

Ostriche Gillardeau, France (S)

This meaty oyster has an aromatic finesse and enduring nutty flavour that lingers on the palate

50

Ostriche Tsarskaya, France (S)

Releasing notes of sweet almonds, crunchy and tender in texture, Tsarskaya are powerful on the palate with a hint of acidity at the end, like Grand Cru wines. A true delight for all oyster lovers.

45

Rawberto's Grande Piatto (N)(S)

King crab salad, Mazara prawns, langoustines, tuna tartare and caviar, yellowtail carpaccio, scallops carpaccio, Gillardeau oysters

1,000

Tonno Battuto e Caviale (E)

Tuna tartare, caviar, avocado, wasabi cream

115

Tonno Affettato (E)

Thinly sliced yellowfin tuna, colored tomatoes, smoked mayo and kafir lime

105

Carpaccio di Capesante (N)(S)

Hokkaido scallops carpaccio, edamame, cashew, truffle ponzu, mushroom confit

110

Carpaccio di Ricciola (S)

Yellowtail carpaccio, tosazu sauce, qumquat, watermelon radish, amaranth chips

105

Manzo Tradizionale (E)

Wagyu beef tartare with truffle mayo and shimeji mushrooms

120

Manzo Carpaccio (D)(E)

Angus beef carpaccio, fresh mushroom, wild rocket, Grana Padano, truffle mayo

105

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ANTIPASTI E ZUPPA

Polpo (D)(S)

Slow-cooked roasted octopus, artichoke, cacio e pepe sauce

155

La Grande Burrata (D)(N)(V)

Burrata, mix tomatoes, avocado, pickled vegetables, basil pesto

140

Insalata ai 4 Semi (N)(V)

Baby spinach, kale salad, clementine, peanut, baby gem, mix seeds, agave dressing

98

Fichi e Caprino (D)(N)(V)

Goat cheese and figs salad, aged balsamic dressing, pecan, pomegranate

118

Melanzane (D)(V)

Oven-baked eggplant, tomato sauce, mozzarella, Grana Padano, basil

90

Zuppa di Zucca e Cozze (N)(S)

Creamy pumpkin soup, mussels, ginger, pumpkin seed, black olives

105

PIZZE

Roberto's (D)

Crispy dough base topped with beef carpaccio, wild rocket, Grana Padano shavings, black truffle brunoise

130

Pizza Bianca (D)(V)

Fior di latte, scamorza, fresh black truffle

199

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PASTE

Gluten-free and whole wheat pasta are available on request

Fettuccine Roberto's (D)(E)(H)(S)

Homemade fettuccine, Canadian lobster, green asparagus, cherry tomatoes

205

Calamarata Gamberi e Pistacchi (D)(N)(S)

Calamarata with red shrimps, burrata, pistachio, cherry tomato sauce

145

Pasta e Patate di Manzo (D)

Traditional Neapolitan pasta with creamy scamorza, angus beef ragout, black truffle

130

Raviolo Grande (D)(V)

Giant ravioli, burrata e pappa al pomodoro, Taggiasca olives

110

Tortelli al Tartufo(D)(E)(H)(N)(V)

Homemade tortelli filled with ricotta and spinach, truffle cream sauce

140

Spaghetto ai Ricci di Mare (S)

Spaghettone with Mediterranean sea urchin in aglio e olio sauce

160

RISOTTI

All risotti are made with Acquerello rice

Risotto allo Zafferano (D)

Saffron risotto, slow-cooked veal shank ragout, gremolada

145

Il Bosco (D)(V)

Wild forest and portobello mushroom risotto, anis powder and shaved black truffle

150

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SECONDI DI PESCE

Merluzzo Nero (D)(S)

Citrus-marinated roasted black cod, broccoli purée, sautéed pak choi, beluga lentil

205

Branzino (D)

Grilled wild seabass, baby kale and verjus sauce, smoky eggplant purée

205

FISH DISPLAY

Astice alla Griglia (S)

Chargrilled Canadian lobster, mix grilled vegetables *(please allow 25+ minutes)*

535

Branzino al Sale Affumicato e Limone

Oven-baked seabass in charcoal sea salt crust and lemon leaf
(please allow 30+ minutes)

425

Carabineros (S)

Grilled jumbo king red prawns

140 per pc

Pescato del Giorno

Catch of the day
(please allow 30+ minutes)

Sold at market price

CONTORNI CALDI

Broccolini

Sautéed broccolini

50

Spinaci

Sautéed baby spinach

50

Vegetali alla Griglia

Grilled seasonal vegetables

50

Asparagi

Sautéed green asparagus

50

Puree di Patate

Mashed potatoes

40

Patate Novella Arrosto

Baby roasted potato

40

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SECONDI DI CARNE

Polletto (D)

Grilled chicken breast marinated with capsicum, seared leeks, black BBQ sauce, saffron popcorn

180

Agnello (D)

Chargrilled lamb chops, stuffed courgette flower, friarielli, roasted cauliflower

235

ITALIAN BUTCHER

CANADA (D)

Grilled heritage angus tenderloin chateaubriand, 500g

700

Grilled heritage angus tomahawk, 1.2kg

1,000

JAPAN (D)(N)

Grilled wagyu Kagoshima cube roll 200g, grade 10+, sesame sauce

600

A U S T R A L I A (D)

Grilled Stanbroke black angus ribeye, MB2, 300g

255

Grilled Stone Axe wagyu striploin, MB9+, 300g

450

Grilled Australian black wagyu tenderloin, 250g, grade 4/5

455

Grilled Australian black wagyu ribeye, 300g, grade 6/7

405

Grilled wagyu flank steak, 300g

235

Slow-cooked wagyu beef cheek, 300g

255

All our premium meat is cooked in charcoal grill Josper oven, served with:

Choice of sauce: Salmoriglio / peppercorn sauce / mushroom sauce / pistachio bearnaise

Choice of side dish: Jack potato with melted butter or loaded with sour cream and veal bacon / gratinated cauliflower in mornay sauce / shimeji mushroom tempura and ceviche / sautéed friarelli

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