

ZUPPE

- Homemade Vegetable Minestrone Soup ^G
- Mediterranean Lobster Soup ^{G, F, D}
- Soup of the Day ^G

PASTA & RISOTTI

- Rigatoni alla Norma with Aubergine & Salted Ricotta Cheese ^{G, D}
- Spaghetti al Pomodoro with San Marzano Tomatoes & Fresh Basil ^{G, D}
- Gnocchi alla Sorrentina with Mozzarella ^{G, D}
- Risotto allo Zafferano ^D
- Risotto Signor Sassi with Porcini Mushrooms & Seasonal Truffle ^D
- Tagliolini with Lemon Sauce & Caviar ^{G, F, D}
- Penne alla Romanof with Smoked Salmon & Vodka ^{G, F, D}
- Spaghetti with Clams & Mullet Roe ^{G, F}
- The Famous Spaghettoni with Lobster ^{G, F}
- Mezze Maniche alla Carbonara & Seasonal Truffle ^{G, D}
- Paccheri al Ragu Napoletano with Beef Cheeks ^{G, D}
- Maltagliati with Beef Ragu & Porcini Mushrooms ^{G, D}
- Homemade Tortellini alla Panna with Veal Ham ^{G, D}

PIZZETTA

- Pizzetta Margherita ^{G, D}
- Pizzetta Burrata & Anchovies ^{G, D, F}
- Pizzetta with Smoked Salmon and Caviar ^{G, D, F}
- Pizzetta Spicy Salame ^{G, D}

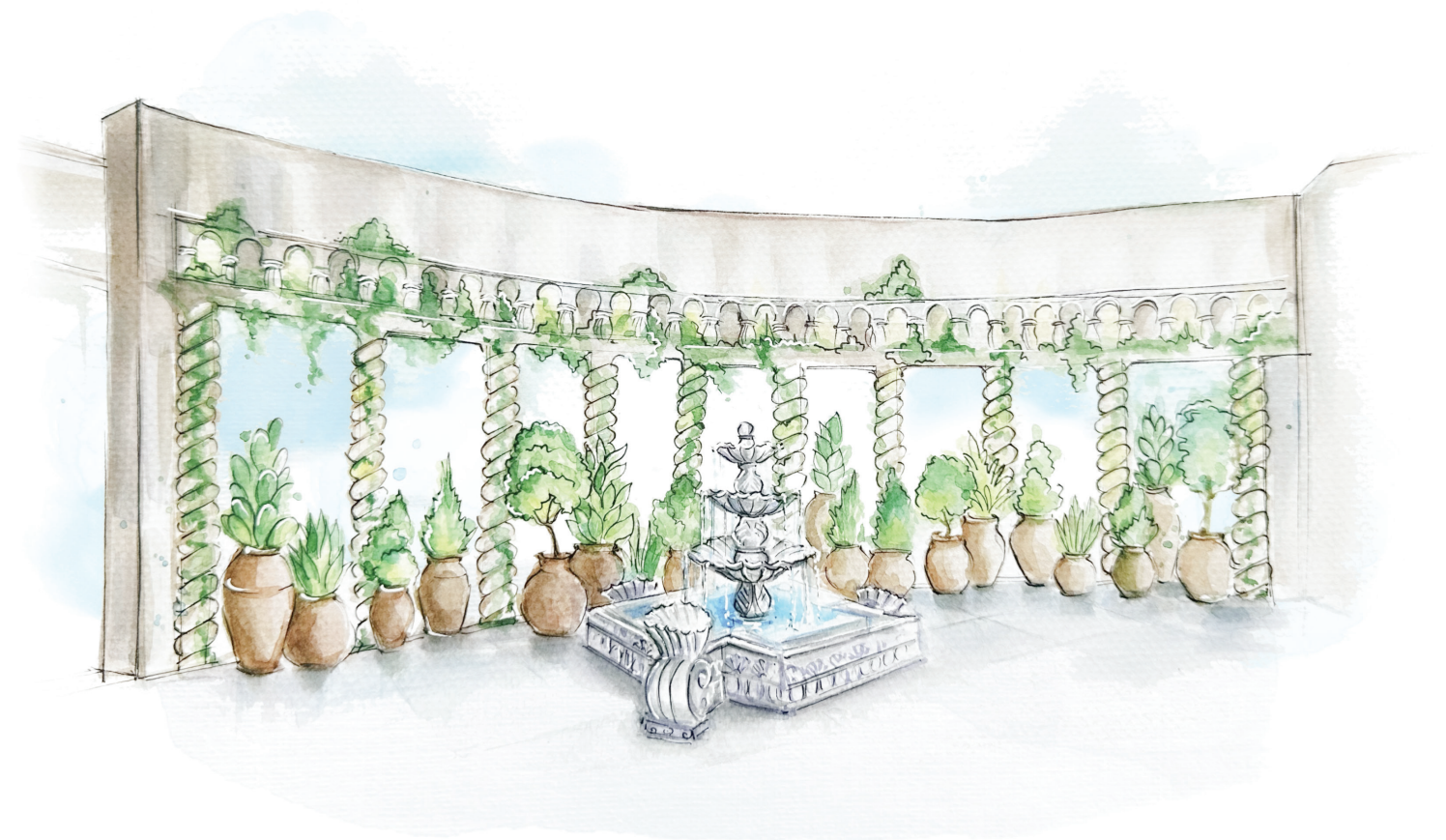
CONTORNI

- Roasted Potatoes ^D
- Green Salad
- Spinach with Garlic, Chilli & Worcestershire Sauce ^{G, F, D}
- Truffle French Fries with Parmesan Cheese ^D
- Broccoletti ^D
- Mashed Potatoes with Seasonal Truffle ^D
- Grilled Asparagus
- Rocket Salad with Cherry Tomatoes & Parmesan Cheese ^D

Food Allergy Notice: Please be advised that food prepared here may contain or have come in contact with these ingredients: Fish, Shellfish, Nuts, Dairy, Eggs, Sesame, Soy and Wheat. Please inform your waiter of any food allergy and/or intolerance before placing your order.

G - Gluten | D - Dairy | N - Nuts | F - Fish & Shellfish

Signor Sassi



“The Jewel in the crown of Italian restaurants”

Welcome to a culinary experience like no other. Step into our world of exquisite flavours, where tradition meets innovation and passion is infused into every dish. We proudly present to you our menu; meticulously crafted to take you on a gastronomic journey through the diverse regions of Italy, whilst enjoying the highest level of Italian hospitality and service.

At Signor Sassi, we embrace the essence of Italian cuisine, celebrating its rich history and timeless elegance. Each ingredient is carefully sourced, ensuring only the finest and freshest produce grace our kitchen. Our talented Chefs, masters of their craft, skillfully transform these ingredients into culinary masterpieces that will tantalize your taste buds and leave you craving for more.

Buon Appetito

CRUDI

Imperial Oscietra Caviar 50gr^F

Imperial Oscietra Caviar 100gr^F

Royal Seafood Tower (to share)^F

Gillardeau Oyster N2^F

ANTIPASTI

Burrata with Datterino Tomatoes^D

Cauliflower with Sesame & Yogurt sauce^D

Sicilian Rice Balls Arancini with Truffle^{G,D}

Aubergine Parmigiana with Mozzarella & Parmesan Cheese^{G,D}

Lobster alla Catalana with Tomatoes & Tropea Onions^F

Wild Seabass Carpaccio with Avocado & Lime^{N,F}

Tuna Tartare with Avocado & Fresh Artichokes^F

Gamberetti & Calamari Fritti with Tartar Sauce^{F,G}

Baccalá Mantecato with Fried Polenta^F

Vitello Tonnato with Capers^F

Beef Carpaccio alla Signor Sassi with Rocket Salad & Parmesan Crisps^D

Bresaola Della Valtellina with Shaved Parmesan & Rocket Salad^D

Steak Tartare with Mustard Dressing, Shallots & Capers^G

INSALATE

Beetroot & Asparagus Carpaccio with Goat Cheese^{G,D}

Artichokes & Parmesan Cheese Salad^D

Prawns & Avocado Salad with Tomatoes, Cucumber & Grilled Corn^F

Bernardo Salad, Avocado, Lobster & Prawns with Marie Rose Sauce^F

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SPECIALI TARTUFO

Pizzetta with Black Truffle^{G,D}

Burrata with Black Truffle^D

Beef Carpaccio with Black Truffle^D

Tagliolino with Black Truffle^{G,D}

Pasta Alfredo with Black Truffle^{G,D}

Homemade Truffle Ravioli^{G,D}

Veal Escallopes with Black Truffle^{G,D}

DAL PESCATORE

Lobster Thermidor^{G,F,D}

King Prawns in Chili Butter Sauce^{F,D}

Scottish Salmon Fillet with Homemade Vegetables Caponata^F

Chilean Seabass with Clams, Spinach Mullet Roe^{F,D}

Whole Wild Seabass with Cherry Tomatoes, Black Olives & Potatoes (to share)^F

Hokkaido Scallops with Lemon, Capers & Spinach^{F,D}

Dover Sole alla Carlo with Seasonal Salad^{G,F,D}

DAL MACELLAIO

Lucullo Chicken Breast Stuffed with Spinach & Garlic Butter^{G,D}

Chicken Spezzatino alla Diavola with Spicy Tomato Sauce & Grilled Bread^G

Veal Lemon Escallopes with Lemon Sauce & Seasonal Salad^{G,D}

Veal Joselina Escallopes with Mushrooms & Cream Sauce^{G,D}

Veal Milanese with Potato Julienne^{G,D}

Lamb Chop Abbacchio Ligure with Roasted Potatoes^D

Beef Meatballs with Tomato Sauce^{G,D}

Braised Wagyu Short Ribs with Mash Potatoes^D

Wagyu Ribeye with Broccoletti & Roasted Potatoes 400gr^D

Wagyu Beef Fillet al Pepe Verde with Potato Julienne^D

Wagyu Tomahawk with Broccoletti & Roasted Potatoes 1500gr (to share)^D

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