

## ANTIPASTI

**Wagyu Beef Carpaccio** 54  
Sliced filet of Wagyu beef tenderloin seasoned with truffle sauce, goat cheese cream, parmesan sliced and Lankaran orange segment

**Wagyu Beef Tartare** 62  
Wagyu beef tartare served with parmesan fondue, roasted hazelnuts, black olive crackers and jus of beef

**Vitello Tonnato** 39  
Sous vide veal loin, tuna sauce, black olive powder, caper berries, sweet and sour onion

**Fried Artichokes Salad (V)** 38  
Crispy breaded artichoke hearts, served with pecorino cheese sauce and a creamy potato-cashew purée

**Burrata Caprese Salad (V)** 36  
Zira tomato, burrata cheese, fresh basil from JW garden, olive powder, oregano and EVOO

**Catanese Salad (V/O)** 34  
Gazakh tomato, cucumber, red onion, pecorino

**Green salad (VG)** 28  
Mix green salad, tomato, fennel, red onion and cucumber coupon

**Chicken Salad(P)** 39  
Mix salad served with green apple, chicken breast, roasted walnuts, crispy guanciale, parmesan slice and yogurt sauce

**Italian Cheese and Cold Cuts (P)** 68  
Italian cured meat and cheese board, Qakh honey, dry fruits and grissini

**Salmon Tartare** 52  
Salmon tartare served with avocado, apple and spring onion

**Marinated Sea Bass** 54  
Sea bass marinated with tomato, cucumber, red onion, cappers and black olive

**Frittura Italiana** 46  
Crispy fried Mediterranean calamari, shrimps, anchovies, tempura fried zucchini, paprika, ginger and lime mayonnaise

## SOUP

**Minestrone Soup (VG/O)** 25  
Traditional Italian seasonal vegetables soup

## PASTA AND RISOTTO

**Fresh Tagliatelle with Lamb and Beef Ragù** 48  
Fresh pasta tagliatelle, Beylagan lamb and beef bolognese sauce, parmesan velouté and jus

**Linguine with Tomato and Stracciatella (V/O)** 43  
Linguine pasta served with tomato sauce, Zira tomato and stracciatella cheese

**Tagliolini with Tuna** 44  
Homemade Tagliolini with a delicate tuna ragù, enriched with black olive, onion, and capers chopped

**Casarecce all'Amatriciana Revisited (P)** 42  
Fresh pasta Casarecce served with Amatriciana sauce and parsley from our JW garden

**Casarecce with Sea Food** 52  
Fresh pasta Casarecce with fresh tomato and octopus sauce, octopus, mussels, shrimp and herbs from JW garden

**Porcini Mushroom and Goat Cheese Risotto** 49  
Risotto, porcini mushrooms, goat cheese, fresh thyme from JW garden, stir-fried mushrooms and jus

## PIZZA

**Margherita (V/O)** 34  
Tomato sauce, fior di latte mozzarella, fresh basil from JW garden

**Diavola (P)** 38  
Tomato sauce, mozzarella, spicy salami, fresh spring onion, black olive and chili oil and basil from JW garden

**Parmigiana (P)** 42  
Tomato sauce, fiordilatte mozzarella, fried eggplant, egg, parmesan, ham "prosciutto" and basil from JW garden

**Bresaola and Rucola** 44  
Tomato sauce, fior di latte mozzarella, rocket salad, sliced parmesan, balsamic vinegar reduction, bresaola

**4 Formaggi (V)** 42  
Mozzarella, gorgonzola, provolone, parmesan shavings

**Tartufata e Funghi (V)** 46  
Fior di latte mozzarella, truffle cream, grana padano, sautéed mushrooms

## CAVIAR TASTING

A luxurious set of caviar with condiments  
hard-boiled egg yolk, egg white, chive, crème fraîche, sour cream, capers, red onion, crispy lavash, butter milk blini, lemon, lime

**Osetra** 50 gr | 580  
**Osetra** 113 gr | 980

**Beluga** 50 gr | 680  
**Beluga** 113 gr | 1600

## SECONDI

**Sicilian Salmon** 80  
Seared salmon, sweet and sour bell red pepper sauce, potato pavé, spinach sauté and fresh basil from JW garden

**Sea Bass** 88  
Seared sea bass, served with cherry tomato, black olive, cappers, spring onion, parsley, potato

**Seared Tuna Steak** 95  
Crispy-seared tuna with silky eggplant cream, bell pepper sauce and a velvety broccoli purée

**John Dory Fish** 98  
Seared John Dory fish fillet with white wine sauce, potato pavé, and sautéed spinach

**Octopus** 105  
Slow cooking octopus, zucchini volute, pecorino sauce and reduction of pomegranate

**Scallop (P)** 110  
Pan-fried scallop served on fennel cream, bell pepper sauce, black ink crumble and crispy guanciale

**Australian Lamb Loin** 155  
Australian prime lamb loin, asparagus, truffle potato puree' and jus

**Duck Leg (A)** 68  
Slow cooking duck leg, Chianti jus, spinach sauté and celery root puree

**Corn Fed Chicken Breast** 57  
Slow-cooked corn fed chicken breast, served with mushroom sauce, polenta with gorgonzola cheese

**US Beef Rib Eye** 215  
BBQ-grilled ribeye steak, served with mashed potatoes, sautéed spinach, and a rich demi-glace

**US Beef Tenderloin** 185  
BBQ-grilled tenderloin steak, served with mashed potatoes, sautéed spinach, and a rich demi-glace

**Wagyu Beef Rib Eye** 405  
BBQ-grilled ribeye steak, served with mashed potatoes, sautéed spinach, and a rich demi-glace

**Wagyu Beef Tenderloin** 370  
BBQ-grilled tenderloin steak, served with mashed potatoes, sautéed spinach, and a rich demi-glace

V - vegetarian, VG - vegan, P - pork, A - alcohol, O - organic  
Allow us to fulfill your needs - please let us know if you have any special dietary requirements, food allergies or food intolerances.  
All prices are in AZN and inclusive of government taxes.  
We levy no service charge.