



Aperitivo

<i>Trio di olive marinate</i> <i>Trio of olives marinated with garlic and fresh herbs</i>	65,-
<i>Ostriche al naturale</i> <i>Oysters natural (MU)</i>	65,-
<i>Ostriche guarnite</i> <i>Oysters with garnish of the day (MU)</i>	75,-
<i>Focaccia classica</i> <i>Classic focaccia served with olive oil and aged balsamic (G, SU)</i>	69,-
<i>Carciofi croccanti fritti</i> <i>Deep-fried artichoke with lemon-garlic aioli (E, MUS, SU)</i>	195,-
<i>Calamari croccanti fritti</i> <i>Fried squid with lemon-garlic aioli (E, MU, SU, G)</i>	195,-

Antipasti

<i>Salumi e formaggi</i> <i>A selection of Italian cured meats and cheeses (L, G, W)</i>	395,-
<i>Bruschetta alla moda antica</i> <i>Crispy sourdough bread with cherry tomatoes, garlic, olive oil and basil (G, SU)</i>	175,-
<i>Carpaccio di manzo</i> <i>Beef carpaccio with parmesan, balsamic reduction and arugula (L, SU)</i>	235,-
<i>Halibut crudo marinato alla Mediterranea</i> <i>Halibut ceviche marinated in Mediterranean style (F, SU, G, E)</i>	225,-
<i>Caprese con burrata</i> <i>Caprese salad with cherry tomato, burrata, basil pesto, basil tuille and balsamic glaze (L, SU, G, N)</i>	235,-
<i>Assortimento di formaggi</i> <i>Selection of Italian cheeses (L, G)</i>	295,-

Primi

Ragù di vitello

Slow-cooked veal ragu with homemade tagliatelle and grated parmesan (G, L, SU) 265,-

Pasta al Tartufo

Homemade tagliatelle with wild mushroom and creamy truffle sauce (G, L, SU) 265,-
add fresh truffle + 65,-

Spaghetti alle vongole

Homemade tagliatelle with clams, garlic and white wine sauce, chili, lemon and parsley (MU, SU, G) 325,-

Ravioli di ricotta e spinaci con salsa al burro e salvia

Spinach and ricotta ravioli with butter and sage sauce (G, L, SU) 235,-

(Gluten free pasta available on request)

Secondi

(from 17.00)

Tagliata di manzo con pure' di patate al tartufo nero

Ribeye with balsamic gastric sauce, black truffle potato pure and parmesan (L, SU) 425,-

Gamberoni tigre

Black tiger prawns with garlic, white wine, chili, lemon and coriander 375,-
Served with focaccia (SH, SU, L)

Filetto di merluzzo con nduja sbriciolata, risotto e salsa al limone

Cod with nduja crumble, creamy risotto and lemon sauce with leek oil (F, G, L) 345,-

Piatto della settimana

Dish of the week 350,-

Contorni

Purè di patate con tartufo

Truffle potato puree (L, SU) 85,-

Insalata mista

Season salad (SU, MUS) 75,-

Patate arrosto

Roasted small potatoes 75,-

Risotto al limone

Lemon and parmesan risotto (L) 75,-

Pizze rosse

Margarita

San Marzano tomatoes, mozzarella fior di latte and fresh basil (G, L) 225,-

Diavola

San Marzano tomatoes, spicy salami, red onion, olives, mozzarella fior di latte (G, L) 265,-

Capricciosa

San Marzano tomatoes, prosciutto cotto, mushroom, olives, artichoke and mozzarella fior di latte (G, L, SU) 265,-

Nduja

San Marzano tomatoes, nduja, dried cherry tomato and mozzarella fior di latte (G, L) 265,-

Parma

San Marzano tomatoes, prosciutto di parma and mozzarella fior di latte (G, L) 235,-

(Gluten free pizza available on request)

Pizze bianche

Mortadella e burrata

Mortadella, burrata, pesto alla genovese, pistachio and mozzarella fior di latte (G, L, N, P) 335,-

Quattro formaggi

Taleggio, pecorino romano, gorgonzola and mozzarella fior di latte (G, L) 255,-

Pizza Verde

Green sauce with crème fraiche, arugula, olives, pesto alla genovese and mozzarella fior di latte (G, L, N, SU) 245,-

Della settimana

Pizza of the week 255,-

(Gluten free pizza available on request)

Dolci

Tiramisu classico fatto in casa

Homemade classic tiramisu (L, G, E)

195,-

Mousse al cioccolato

Chocolate mousse with brownie, chocolate sand and berry merengue (E, G)

185,-

Affogato

Vanilla ice cream with espresso (L, E)

115,-

Selezione di gelati

Selection of gelato

110,-

*Allergens: G-Gluten, L-Lactose, W-Walnuts, N-Nuts, CE-Celery, MUS-Mustard,
E-Eggs, F-Fish, SH-Shellfish, P- Pistachio, MU-Molluscs, SO-Soya, SU-Sulphites, L-Lupin*