

11 DISHES, SERVED FAMILY-STYLE FOR THE WHOLE TABLE.

SHARING MENU 595

RULIANO HAM - 24-MONTH AIR-DRIED HAM from "Ruliano" in Parma
BACCALA, salted cod, polenta, olive gremolata (L)
ARANCINI, truffle, mozzarella, truffle mayo (G)(L)

BEETROOT, goat cheese, blackcurrant gastrik, walnuts (L)(N)
TUNA TARTARE, avocado, blood orange, basil, olive oil
BEEF TARTARE, parmesan, truffle mayo, crispy potatoes (L)

RAVIOLI WITH RICOTTA AND SPINACH, hazelnuts, brown butter, sage, black winter truffle (G)(L)(N)
MEZZE RIGATONI, osso buco ragu, taggiasca olives, parmesan (G)(L)

GRILLED RACK OF LAMB, breadcrumbs, lamb jus, broccolini (G)
RADICCHIO, sesame, blood orange, balsamic

VANILLA SEMIFREDDO, amaretto, chocolate, apricot, sunflower seeds (L)(N)

WINE PAIRING 4 GLASSES 400 INCL. FILTERED WATER

This winter season we celebrate the truffle – flavorful, aromatic and in peak season. Our 4-course menu is a declaration of love for this Italian classic, prepared in ways that respect flavor, simplicity and season.

BEEF TARTARE, parmesan, mayo, crispy potatoes, black winter truffles (L)

RAVIOLI WITH RICOTTA & SPINACH, hazelnuts, brown butter, sage, black winter truffle (G)(L)(N)

GRILLED RACK OF LAMB, breadcrumbs, truffle sauce, broccolini (G)

POTATOES, parmesan aioli, pepperoncino, rosemary (L)

VANILLA SEMIFREDDO, amaretto, chocolate, apricot, sunflower seeds (L)(N)

WINE PAIRING 3 GLASSES - 350 INCL. FILTERED WATER

ANTIPASTI - STARTERS

ARANCINI (2 PCS.) - 85

Truffle, mozzarella, truffle mayo (G)(L)

BURRATA - 135

Tomato, basil, balsamico, pine nuts (L)

BEETROOT - 135

Goat cheese, blackcurrant gastrik, walnuts (L)(N)

BACCALA - 145

Salted cod, polenta, olive gremolata (L)

TUNA TARTARE - 145

Avocado, blood orange, basil, olive oil

RULIANO HAM - 155

Air-dried, 24 months from Parma

MINI PIZZA - 175

Ruliano ham, truffle, mozzarella, taleggio (G)(L)

BEEF TARTARE - 175

Truffle, parmesan, truffle mayo, crispy potatoes (L)

FORMAGGIO - CHEESE

TALEGGIO - 95

Truffle, quince, crostini (G)(L)

LEMON SORBET - 45

AFFOGATO - 75
Vanilla ice cream with espresso (L)(N)

THE MARKETS TIRAMISU - 115
Hazelnut, cocoa crumble (G)(L)(N)

VANILLA SEMIFREDDO - 95
Amaretto, chocolate, apricot, sunflower seeds (L)(N)

DOLCE - DESSERTS

RUCOLA, parmesan, balsamico, olive oil (L)

GRILLED BROCCOLINI, parmesan, lemon, olive oil (L)

TOMATO SALAD, mozzarella, red onion, basil (L)(G)

POTATOES, Parmesan-aioli, pepperoncino, rosemary (L)

RADICCHIO, sesame, blood orange, balsamic

CONTORNI - SIDES - 55

Grilled grain fed Angus rib-eye 300 grams, grilled medium-rare
Mushrooms, balsamico, rucola, parmesan, truffle oil (L)

TAGLIATA - 395

GRILLED RACK OF LAMB - 325
Breadcrumbs, lamb jus, broccolini (G)

GRILLED TUNA - 255
Romesco, salsa vergine with tomato, olives & capers (N)

SECONDI - MAIN COURSES

RISOTTO MANTECATO - 165
Mushroom, spinach (L)

Salsiccia, padron, tuscan kale, parmesan (G)(L)

MAFALDINE - 175

Osso buco ragu, taggiasca olives, parmesan (G)(L)

MEZZE RIGATONI - 175

Shrimps, lobster bisque, fennel, tomato (G)(L)

SPAGHETTI - 185

Tomato sauce, burrata, basil (G)(L)

SPAGHETTI - 155

RAVIOLI WITH RICOTTA AND SPINACH - 225
Hazelnuts, brown butter, sage, black winter truffle (G)(L)(N)

PRIMI - PASTA