

SHARING MENU 595

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

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

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

RAVIOLI WITH RICOTTA AND SPINACH, broccoli, zucchini, truffle, parmesan (G)(L)
MAFALDINE, osso buco ragu, taggiasca olives, parmesan (G)(L)

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

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

WINE PAIRING 4 GLASSES 400 INCL. FILTERED WATER

SEASONAL MENU - 525 PR PERSON

4 COURSES, SERVED INDIVIDUALLY FOR THE WHOLE TABLE.

In this season, we celebrate Italian cabbage - flavorful, aromatic, and at its peak. Our four-course menu is a tribute to this Italian classic, prepared in ways that honor taste, simplicity, and the season.

BACALA, salted cod, cavolo nero, croutons, olive gremolata (G)(L)

MEZZE RIGATONI, cime di rapa, ruliano ham, chili, pecorino (G)(L)

TAGLIATA, grilled grain fed Angus rib-eye, radicchio tardivo, puntarella, parmesan (L)
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 gastrique, walnuts (L)(N)

BACCALA - 145
Salted cod, cavolo nero, croutons, olive gremolata (G)(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)

PRIMI - PASTA

RAVIOLI WITH RICOTTA AND SPINACH - 225
Broccoli, zucchini, truffle, parmesan (G)(L)

SPAGHETTI - 155
Tomato sauce, stracciatella, basil (G)(L)

SPAGHETTI - 185
Shrimps, lobster bisque, fennel, tomato (G)(L)

MEZZE RIGATONI - 175
Cime di rapa, ruliano ham, chili, pecorino cheese (G)(L)

MAFALDINE - 175
Osso buco ragout, taggiasca olives, parmesan (G)(L)

RISOTTO MANTECATO - 165
Mushroom, spinach (L)

SECONDI - MAIN COURSES

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

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

TAGLIATA - 395
Grilled grain fed Angus rib-eye 300 grams, grilled medium-rare,
radicchio tardivo, puntarella, lemon, parmesan (L)

CONTORNI - SIDES - 55

RADICCHIO, sesame, orange, balsamic

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

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

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

RUCOLA, parmesan, balsamico, olive oil (L)

DOLCE - DESSERTS

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

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

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

LEMON SORBET - 45

FORMAGGIO - CHEESE

TALEGGIO - 95
Truffle, quince, crostini (G)(L)