



T H E
M A R
K E T
Italian

Snacks

OLIVES - 25
marinated in olive oil, garlic and herbs

PARMESAN - 25
24 mth.

AIR-DRIED RULIANO HAM - 125
24 mth. from Parma

ORGANIC BURRATA - 185
with Ruliano ham (L)

ARANCINI - 85
with truffle, organic mozzarella, parmesan and truffle mayonnaise (G)(L)

Starters

RADICCHIO - 115
with orange, sesame and balsamico

VITELLO TONNATO - 125
with baby gem, capers and sweet-sour bell pepper

GAMBERO BATTUTO - 150
with pappa al pomodoro, Stracciatella and lemon crumble (G)(L)

ORGANIC BURRATA - 135
with tomato, basil and olive oil (L)

FILLED ARTICHOKE HEARTS - 135
with romesco and parmesan creme (N)(G)(L)

MINI PIZZA - 175
with lobster, Vesterhavs-cheese, tomato, chili and basil (G)(L)

TARTARE OF BEEF - 215
with truffle mayonnaise, parmesan, crispy potato and freshly grated truffle

TUNA TARTARE - 145
with paprika mayonnaise, piment, watercress, taggiascha olives and crispy garlic

Pasta

ORECCHIETTE - 135
with pesto, parmesan cream and basil (G)(L)(N)

SPAGHETTONE COZZE PECORINO - 175
with blue mussels, pecorino cheese, tomato and green chili (G)(L)

RISOTTO - 155
with pointet cabbage, goat cheese and ruliano ham (L)

COD AND POTATO RAVIOLI - 195
with shrimp, zucchini, tarragon and tomato (G)(L)

MAFALDINE - 175
With ragout of lamb, green peas and N'Duja

Mains

GRILLED RACK OF LAMB - 255

with rosemary bread crumble, lamb sauce and broccolini (G)

TAGLIATTA DI MANZO - 295

rib-eye 300 gram, grilled medium rare with mushrooms, balsamic, rucola, parmesan and truffle oil (L)

BRAISED PORK BREAST - 255

with parmesan polenta and gremolata (L)

GRILLED LINE CAUGHT TUNA - 225

with caponata siciliana, basil and olive oil (N)

Add-ons

POTATOES - 45

with parmesan aioli, chili and rosemary (L)

TOMATO SALAD - 65

with organic mozzarella and basil (L)

GRATED TRUFFLE - 65

5 gram

Desserts

3 KINDS OF CHEESE - 95

served with compote and crostini (G)(L)

VANILLA-SEMIFREDDO - 95

with amaretto and black currant (L)(N)

LEMON SORBET - 75 / 35

with or without vodka

TIRAMISU - 95

with coffee ice cream, topped with hazelnuts and chocolate (G)(L)(N)

SHARING MENU

9 or 11* small courses, served family-style to the entire table

425/525* per person

AIR-DRIED RULIANO HAM - 24 mth. from Parma

ARANCINI with truffle, organic mozzarella, parmesan and truffle mayonnaise (G)(L)

ORGANIC BURRATA with tomato, basil and olive oil (L)

*GAMBERO BATTUTO with pappa al pomodoro, stracciatella and lemon crumble (G)(L)

*TUNA TARTARE with paprika mayonnaise, piment, watercress, taggiascha olives and crispy garlic

VITELLO TONNATO with baby gem, capers and sweet-sour bell pepper

TARTARE OF BEEF with truffle mayonnaise, parmesan and crispy potato

ORECCHIETTE with pesto, parmesan cream and basil (G)(L)(N)

GRILLED RACK OF LAMB WITH with rosemary breadcrumbs, lamb sauce and broccolini (G)

POTATOES with parmesan aioli, chili and rosemary (L)

RADICCHIO with orange, sesame and balsamico

3 KINDS OF CHEESE served with sweet and crisp

or

VANILLA-SEMIFREDDO with amaretto and black currant (L)(N)

WINE MENU

3 glasses - 395

4 glasses - 495*

EVENING MENU

4 courses - 395

5 courses - 445*

6 courses - 495**

Served to the entire table

**ARANCINI with truffle, organic mozzarella, parmesan and truffle mayonnaise (G)(L)

TUNA TARTARE with paprika mayo, piment, water cress, taggiascha olives and crispy garlic

*FILLED ARTICHOKE HEARTS with romesco and parmesan creme (N)(L)(G)

SPAGHETTONE COZZE PECORINO with blue mussels, pecorino, tomato and green chili (G)(L)

TAGLIATTA DI MANZO, rib-eye grilled medium rare with balsamic, mushrooms, rucola, parmesan and truffle oil

PLUS POTATOES with parmesan aioli, chili and rosemary (L)

3 KINDS OF CHEESES served with sweet and crispy or SEMIFREDDO with amaretto and black currants

WINE MENU

3 glasses - 395

4 glasses - 495*

5 glasses - 595**