

SHARING MENU 595 PR PERSON

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

RULIANO HAM - 24-MONTH DRY AGED HAM from "Ruliano" in Parma
BURRATA, tomato, basil, balsamic vinegar, pine nuts (L)
ARANCINI, truffle, mozzarella, truffle mayo (G)(L)

WHITE ASPARAGUS, cacio e pepe, herbs, pecorino (L)
VITELLO TONNATO, veal, tuna, capers, piment
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)
SALAD, asparagus, tomato, piment, Chardonnay vinaigrette

VANILLA SEMIFREDDO, amaretto, chocolate, strawberries (L)(N)

WINE PAIRING 4 GLASSES 400 INCL. FILTERED WATER

SEASONAL MENU - 350 PR PERSON

4 COURSES, SERVED INDIVIDUALLY FOR THE WHOLE TABLE.

BURRATA, tomato, basil, balsamic vinegar, pine nuts (L)

MEZZE RIGATONI, green asparagus, Ruliano ham, tomatoes, Parmesan (G)(L)

DANISH CHICKEN, bagna verde, friggiteLLi, tomato
POTATOES, parmesan aioli, pepperoncino, rosemary (L)

VANILLA SEMIFREDDO, amaretto, chocolate, strawberries (L)(N)

WINE PAIRING 3 GLASSES - 300 INCL. FILTERED WATER

ANTIPASTI - STARTERS

ARANCINI (2 PCS.) - 85
Truffle, mozzarella, truffle mayo (G)(L)

BURRATA - 135
Tomato, basil, balsamico, pine nuts (L)

WHITE ASPARAGUS - 145
Cacio e pepe, Ruliano ham, herbs, pecorino (L)

CALAMARI FRITTI - 115
Fried calamari, lemon aioli, salsa picante (G)

VITELLO TONATO - 125
Veal, tuna, capers, piment

RULIANO HAM - 155
Dry aged, 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
Green asparagus, Ruliano ham, tomatoes, Parmesan (G)(L)

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

RISOTTO MANTECATO - 165
Peas & white asparagus (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)

GRILLED RIB-EYE - 395
Grain fed Angus rib-eye 300 grams, served medium-rare,
white asparagus, lemon, rucola, Parmesan, olive oil (L)

CONTORNI - SIDES - 55

SALAD, asparagus, tomato, piment, Chardonnay vinaigrette

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

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

GRILLED GREEN ASPARAGUS, parmesan, lemon, olive oil (L)

RUCOLA, parmesan, balsamico, olive oil (L)

DOLCE - DESSERTS

VANILLA SEMIFREDDO - 95
Amaretto, chocolate, strawberries (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)