

ANTIPASTI MENU

A selection of our favorite antipasti served family-style to the entire table

185 pr. person

AIR-DRIED RULIANO HAM 24 mth. from Parma

BRUSCHETTA with burrata, tomatoes and basil (G)(L)

ARANCINI with truffle, mozzarella and truffle mayo (G)(L)

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ZUCCHINI with stracciatella, salted lemon and pistachios (L)(N)

TUNA TARTARE with baked tomatoes, tomato coulis and pane carasau (G)

Antipasti

OLIVES, marinated in olive oil, garlic and herbs - 35

PARMESAN, aged 24 mth. - 35

ARANCINI with truffle, mozzarella and truffle mayo (G)(L) pr pc - 45

BRUSCHETTA with burrata, tomatoes and basil (G)(L) - 75

BRUSCHETTA with burrata and air-dried Ruliano ham (G)(L) - 95

BURRATA with tomato, basil, aged balsamic and pine nuts (L) - 135

AUBERGINE with tomato sauce, mozzarella, parmesan and basil (G)(L) - 95

ZUCCHINI with stracciatella, salted lemon and pistachios (L)(N) - 125

TUNA TARTARE with baked tomatoes, tomato coulis and pane carasau (G) - 135

AIR-DRIED RULIANO HAM 24 mth. from Parma - 145

CRAB STIRRED with lemon mayo
served with melon, grapefruit, fennel and oregano - 165

BEEF TARTARE with parmesan, truffle mayo and crispy potatoes 145

Add fresh truffle - DAILY PRICE

Salads

BABY GEM, tomato and broccolini with anchovy vinaigrette and parmesan (L) - 125

CAPRESE with tomatoes, mozzarella, balsamico and basil (L) - 125

Mini pizza

(made on sourdough)

MARGHERITA with tomato, mozzarella and basil (G)(L) - 95

RULIANO with tomato, mozzarella, stracciatella and Ruliano ham (G)(L) - 135

LOBSTER with tomato, vesterhavs cheese, lobster, chili and basil (G)(L) - 165



(L) Lactose · (G) Gluten · (N) Nuts. For information about allergies, please ask our staff

LUNCH MENU

225 pr. person



BURRATA with tomato, basil, aged balsamic and pine nuts (L)

CRAB STIRRED with lemon mayo served with melon, grapefruit, fennel and oregano

BEEF TARTARE with parmesan, truffle mayo and crispy potatoes

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SPAGHETTI with cherry tomatoes, chili and basil (G)

Pasta

RISOTTO with peas, cauliflower and summer truffle (L) - 145

SPAGHETTI with cherry tomatoes, chili and basil (G) - 115

RAVIOLI with ricotta and spinach.
served with zucchini, broccoli and truffle (G)(L) - 145

SPAGHETTI with lobster, chili, tomato, rosemary and pecorino cheese (G)(L) DAILY PRICE

GIGLI with veal brisket, Tuscan kale, spring onions and parmesan (G)(L) - 145

MAFALDINE with guanciale, amatriciana sauce, chili, onion and parmesan (L)(G) - 145



Main courses

GRILLED TUNA with caponata, green olives and pine nuts (N) - 255

TAGLIATA - Rib-eye from veal with mushrooms,
balsamico, rucola, parmesan and truffle oil (L) - 365

ADD ON: NEW POTATOES with browned butter, sage and parmesan (L) - 45



Dessert

3 KINDS OF CHEESE served with sweet compote and crostini (G)(L) - 125

VANILLA-SEMIFREDDO with amaretto,
chocolate and Strawberries (L)(N) - 105

THE MARKETS TIRAMISU our edition
with hazelnuts and cacao crumble (G)(L)(N) - 105

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

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