

SHARING MENU 495

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

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

BURRATA, tomato, basil, balsamico, pine nuts (L)
TUNA TARTARE, peppers, capers, chilli, pane carasau (G)
BEEF TARTARE, parmesan, truffle mayo, crispy potatoes (L)

RAVIOLI WITH RICOTTA AND SPINACH, broccoli, zucchini, truffle (G)(L)
MAFALDINE, salsiccia, friggitelli, tuscan kale, parmesan (G)(L)

GRILLED RACK OF LAMB, breadcrumbs, lamb jus, broccolini (G)
SALAD, cannellini beans, green beans, olives, pesto (L)

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

WINE PAIRING 4 GLASSES 400 INCL. FILTERED WATER

SEASON MENU - 445 PR PERSON

4 COURSES, SERVED INDIVIDUALLY FOR THE WHOLE TABLE.

Late summer is all about the tomato – sun-ripened, juicy and in peak season. Our 4-course menu is a love letter to this Italian classic, prepared with care, flavour, simplicity, and respect for the season.

TARTARE, of Danish beef heart tomatoes & tuna, marjoram, cherry tomato coulis, pistachio (N)

SPAGHETTI, PESTO, baked San Marzano tomato, tomato sauce, Parmesan (G)(L)

RACK OF LAMB, rosemary crumble, tomato chutney, lamb vinaigrette with tomato, olives (G)
POTATOES, Parmesan aioli, pepperoncino, rosemary (L)

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

WINE PAIRING 3 GLASSES – 350 INCL. FILTERED WATER

ANTIPASTI - STARTERS

TWO ARANCINI - 85
Truffle, mozzarella, truffle mayo (G)(L)

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

ZUCCHINI - 135
Tomato, goat cheese, pistachios, bread crumbs (G)(L)(N)

MARINATED BELL PEPPER - 105
Anchovies, grilled focaccia, oregano (G)

BACCALA - 145
Salted cod, grilled focaccia, olive gremolata (L)(G)

TUNA TARTARE - 145
Bell pepper, capers, chili, pane carasau (G)

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 - 165
Broccoli, zucchini, truffle (G)(L)

SPAGHETTI - 135
Pesto, baked San Marzano tomato, tomato sauce, Parmesan (G)(L)

SPAGHETTI - 175
Shrimps, lobster bisque, fennel, tomato (G)

MEZZE RIGATONI - 165
Lamb ragout, taggiasca olives, parmesan (G)(L)

MAFALDINE - 165
Salsiccia, friggitelli, tuscan kale, parmesan (G)(L)

RISOTTO MANTECATO - 155
Mushroom, spinach (L)

SECONDI - MAIN COURSES

GRILLED TUNA - 245
Romesco, salsa vergine with tomato, olives & capers (N)

GRILLED RACK OF LAMB - 295
Breadcrumbs, lamb jus, broccolini (G)

TAGLIATA - 395
Grilled grain fed Angus rib-eye 300 grams, grilled medium-rare
Mushrooms, balsamico, rucola, parmesan, truffle oil (L)

CONTORNI - SIDES - 45

SALAD, cannellini beans, green beans, olives, pesto (L)

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

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

GRILLED BROCCOLINI, parmesan, lemon, EVOO (L)

RUCOLA, parmesan, balsamico, EVOO (L)

DOLCE - DESSERTS

VANILLA SEMIFREDDO - 95
Amaretto, chocolate, blackberry (L)(N)

THE MARKETS TIRAMISU - 105
Hazelnut, cocoa crumble (G)(L)(N)

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

LEMON SORBET - 45

FORMAGGIO - CHEESE

TALEGGIO - 85
Truffle, apricot, crostini (G)(L)