

SHARING MENU 595 PR PERSON

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

COPPA, dry aged pork neck from Veneto, whipped ricotta, figs, pistachios, grilled bread (G)(L)(N)
BURRATA, tomato, basil, balsamic vinegar, pine nuts (L)
ARANCINI, truffle, mozzarella, truffle mayo (G)(L)

ROASTED PUMPKIN, goat cheese, sage & pumpkin seeds (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)
RADICCHIO, sesame, balsamic, citrus

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

WINE PAIRING 4 GLASSES 400 INCL. FILTERED WATER

SEASONAL MENU - 350 PR PERSON

4 COURSES, SERVED INDIVIDUALLY FOR THE WHOLE TABLE.

VITELLO TONATO, veal, tuna, capers, bell peppers

MEZZE RIGATONI, morels, green beans, parmesan (G)(L)

DANISH CHICKEN, cannellini beans, tomato, tuscan kale, jus with sage

VANILLA SEMIFREDDO, amaretto, chocolate, blueberries (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)

COPPA - 125
Dry aged pork neck from Veneto, whipped ricotta,
figs, pistachios, grilled bread (G)(L)(N)

ROASTED PUMPKIN - 110
Goat cheese, sage & pumpkin seeds (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 - 145
Tomato, mozzarella, Ruliano ham, stracciatella, rucola

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
Morels, green beans, parmesan (G)(L)

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

RISOTTO MANTECATO - 165
Chanterelles, spinach (L)

SECONDI - MAIN COURSES

GRILLED TUNA - 255
Fennel compote, 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,
radicchio, balsamico, Parmesan, olive oil (L)

CONTORNI - SIDES - 55

RADICCHIO, sesame, balsamic, citrus

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, blueberries (L)(N)

THE MARKETS TIRAMISU - 95
(G)(L)(N)

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

LEMON SORBET - 45