

SHARING MENU 595

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

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

BEETROOT, goat cheese, blackcurrant gastric, walnuts (L)(N)
SMOKED SALMON, stracciatella, grapes, pistachio (L)(N)
BEEF TARTARE, parmesan, truffle mayo, crispy potatoes (L)

RAVIOLI WITH RICOTTA AND SPINACH, hazelnuts, brown butter, sage, black winter truffle (G)(L)(N)
MEZZE RIGATONI, duck ragout, taggiasca olives, parmesan (G)(L)

GRILLED RACK OF LAMB, breadcrumbs, lamb jus, broccolini (G)
SALAD, cabbage, figs, apples, grain mustard

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

WINE PAIRING 4 GLASSES 400 INCL. FILTERED WATER

SEASONAL MENU - 575 PR PERSON

4 COURSES, SERVED INDIVIDUALLY FOR THE WHOLE TABLE.

This winter season we celebrate the truffle – flavorful, aromatic and in peak season. Our 4-course menu is a declaration of love for this Italian classic, prepared in ways that respect flavor, simplicity and season.

BEEF TARTARE, parmesan, mayo, crispy potatoes, black winter truffles (L)

RAVIOLI WITH RICOTTA & SPINACH, hazelnuts, brown butter, sage, black winter truffle (G)(L)(N)

DUCK BREAST, pumpkin, cime di rape, grapes, truffle sauce (L)
POTATOES, parmesan aioli, pepperoncino, rosemary (L)

VANILLA SEMIFREDDO, amaretto, chocolate, cherries (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)

BEETROOT - 135
Goat cheese, blackcurrant gastric, walnuts (L)(N)

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

BACCALA - 145
Salted cod, polenta, olive gremolata (L)

SMOKED SALMON - 145
Stracciatella, grapes, pistachio (L)(N)

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 - 225
Hazelnuts, brown butter, sage, black winter truffle (G)(L)(N)

SPAGHETTI - 155
Tomato sauce, burrata, basil (G)(L)

SPAGHETTI - 185
Shrimps, lobster bisque, fennel, tomato (G)(L)

MEZZE RIGATONI - 175
Duck ragout, taggiasca olives, parmesan (G)(L)

MAFALDINE - 175
Salsiccia, friggiteli, tuscan kale, parmesan (G)(L)

RISOTTO MANTECATO - 165
Mushroom, spinach (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)

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

DUCK BREAST - 245
Pumpkin, cime di rape, grapes, truffle sauce (L)

CONTORNI - SIDES - 55

SALAD, cabbage, figs, apples, grain mustard

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, cherries (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, apricot, crostini (G)(L)