

IF YOU HAVE ANY ALLERGIES, PLEASE ASK THE STAFF.

LUNCH

MENU

- 235 PER. PERSON -

BEETROOT, goat cheese, blackcurrant gastric, walnuts (L)(N)

BACCALA, salted cod, polenta, olive gremolata (L)

BEEF TARTARE, parmesan, truffle mayo, crispy potatoes (L)

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SPAGHETTI, tomato sauce, burrata, basil (G)(L)

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FOR THE ENTIRE TABLE

ANTIPASTI/STARTERS

100,-

THREE ARANCINI, truffle, mozzarella, truffle mayo (G)(L)

TWO BRUSCHETTA, burrata, tomatoes, basil (G)(L)

TWO BRUSCHETTA, Ruliano ham, burrata, arugula (G)(L)

BURRATA, winter tomato, basil, balsamico, pine nuts (L)

BEETROOT, goat cheese, blackcurrant gastric, walnuts (L)(N)

MARINATED BELL PEPPER, anchovies, grilled focaccia, oregano (G)

SMOKED SALMON, stracciatella, grapes, pistachio (L)(N)

BACCALA, salted cod, polenta, olive gremolata (L)

RULIANO HAM, air-dried, 24 months from Parma

BEEF TARTARE, parmesan, truffle mayo, crispy potatoes (L)

PIZZETTA/MINI PIZZA

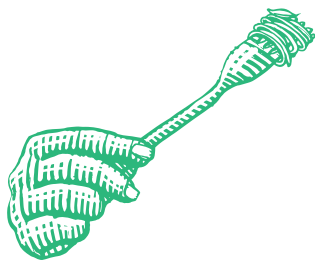
120,-

TOMATO, mozzarella, basil (G)(L)

TRUFFLE, mozzarella, taleggio (G)(L)

ANCHOVIES, tomato, chili, garlic, oregano (G)

RULIANO HAM, tomato, mozzarella, stracciatella (G)(L)



PRIMI/PASTA

125,-

SPAGHETTI, tomato sauce, burrata, basil (G)(L)

RISOTTO MANTECATO, mushroom, spinach (L)



PRIMI/PASTA

150,-

RAVIOLI WITH RICOTTA AND SPINACH, hasselnødder, brunet smør, salvie (G)(L)(N)

Add black winter truffle - 45

SPAGHETTI, shrimps, lobster bisque, fennel, tomato (G)(L)

MEZZE RIGATONI, duck ragout, taggiasca olives, parmesan (G)(L)

MAFALDINE, salsiccia, friggittelli, tuscan kale, parmesan (G)(L)

DOLCE/DESSERTS

85,-

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

THE MARKETS TIRAMISU, hazelnut, cocoa crumble (G)(L)(N)

FORMAGGIO/CHEESE

85,-

TALEGGIO, truffle, apricot, crostini (G)(L)