SHARING MENU 595 PR PERSON

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

RULIANO PROSCIUTTO, 24-month dry-aged ham from Parma,
served with homemade pickled vegetables
CROSTINI, duck liver mousse, aged balsamico, quince (G)(L)
ARANCINI, truffle, mozzarella, truffle mayo (G)(L)

SMOKED SALMON, stracciatella, grapes, pistachio (L)(N)
STIRRED CRAB, blood grapefruit, fennel, mint
BEEF TARTARE, parmesan, truffle mayo, crispy potatoes (L)

RAVIOLI WITH BACALA, pumpkin, brown butter, Parmesan, pine nuts, tarragon (G)(L)
MAFALDINE, osso buco ragu, taggiasca olives, parmesan (G)(L)

DUCK BREAST, cannellini beans, cime di rapa, truffle sauce (L)
SALAD, figs, apples, vinaigrette

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

WINE PAIRING 4 GLASSES 400 INCL. FILTERED WATER

SEASONAL MENU - 425 PR PERSON

4 COURSES, SERVED INDIVIDUALLY FOR THE WHOLE TABLE.

VITELLO TONNATO, veal, tuna, capers, bell peppers

MEZZE RIGATONI, salsiccia, zucchini, friggitelli peppers, Parmesan (G)(L)

DUCK BREAST, cannellini beans, cime di rapa, ruffle sauce (L)
SALAD, figs, apples, vinaigrette

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

WINE PAIRING 3 GLASSES – 300 INCL. FILTERED WATER

ANTIPASTI - STARTERS

ARANCINI (2 PCS.) – 85
Truffle, mozzarella, truffle mayo (G)(L)

BURRATA – 135
Winter tomato, basil, balsamico, pine nuts (L)

SMOKED SALMON – 135
Stracciatella, grapes, pistachio (L)(N)

CRAB SALAD – 155
Blood grapefruit, fennel, mint

VITELLO TONNATO – 125
Veal, tuna, capers, piment

DUCK LIVER MOUSSE – 120
Crostini, aged balsamico, quince (G)(L)

RULIANO HAM – 155
Dry aged, 24 months from Parma

MINI PIZZA – 145
Tomato, mozzarella, Ruliano ham, stracciatella, rucola (G)(L)

BEEF TARTARE – 175
Truffle, parmesan, truffle mayo, crispy potatoes (L)

PRIMI - PASTA

RAVIOLI WITH BACALA – 195
Pumpkin, brown butter, Parmesan, pine nuts, tarragon (G)(L)

SPAGHETTI – 155
Tomato sauce, stracciatella, basil (G)(L)

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

MEZZE RIGATONI – 175
Salsiccia , zucchini, friggitelli peppers, Parmesan (G)(L)

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

RISOTTO MANTECATO – 165
Chestnuts, 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)

DUCK BREAST – 265
Cannellini beans, cime di rapa, truffle sauce (L)

CONTORNI - SIDES - 55

SALAD, figs, apples, vinaigrette

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, cherries (L)(N)

THE MARKETS TIRAMISU – 95
(G)(L)(N)

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

BLOOD ORANGE SORBET – 45