

## SHARING MENU

9 or 11\* small courses, served family-style to the entire table

495/595\* per person

AIR-DRIED RULIANO HAM - 24 mth. from Parma

ARANCINI with summer truffle, organic mozzarella, parmesan and truffle mayonnaise (G)(L)

ORGANIC BURRATA with baked carrot, champagne vinaigrette, basil and basil oil (L)

\*FRIED PULPO with chickpeas, green celery, green apple, tomato, taggiasca olive, paprika-tomato oil and Lemon (G) \*TUNA

TARTARE with lemon mayonnaise, black garlic aioli, mint, chives, pane carasau and watercress (G)

VITELLO TONNATO with baby gem, capers and sweet-sour bell pepper

TARTARE OF BEEF with truffle mayonnaise, parmesan and crispy potato

MAFALDINE with amatriciana sauce, guanciale, chili, cherry tomato, parsley, parmesan, and onion (L)(G)

GRILLED RACK OF LAMB with rosemary breadcrumbs, lamb sauce and broccolini (G)

or

TAGLIATA DI MANZO, rib-eye grilled medium-rare with balsamic, mushrooms, rucola, parmesan and fresh black truffle

+ 150,- pr. Person

POTATOES with parmesan aioli, chili and rosemary (L)

INSALATA MISTA with grapefruit, figs, lollo rosso, romaine, pomegranate, and walnuts (N)

3 KINDS OF CHEESE served with compote and crostini (G)(L)

or

VANILLA-SEMIFREDDO with amaretto, chocolate and cherry sauce (L)(N)

### REGULARE WINE MENU

3 glasses - 395

4 glasses - 495\*

### SUPERIORE WINE MENU

3 glasses - 695

5 glasses - 895

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## EVENING MENU

4 courses - 450

Served to the entire table

TUNA TARTARE with lemon mayonnaise, black garlic aioli, mint, chives, pane carasau and watercress (G)

MEZZE RIGATONI with ragout of lamb, cavolo nero, porcini and ricotta affumicata (G)(L)

POLLO ALLA DIAVOLA with cavolo nero, king oyster mushroom, marsala sauce and sage

PLUS POTATOES with parmesan aioli, chili and rosemary (L)

3 KINDS OF CHEESES served with compote and crostini (G)(L)

or

SEMIFREDDO with amaretto, chocolate and cherry sauce (L)(N)