

SHARING MENU

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

425/525* per person

AIR-DRIED RULIANO HAM - 24 mth. from Parma

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

ORGANIC BURRATA with tomato, basil and olive oil (L)

*GAMBERO BATTUTO with pappalardo, stracciatella and lemon crumble (G)(L)

*TUNA TARTARE with paprika mayonnaise, piment, watercress, taggiasca olives and crispy garlic

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

TARTARE OF BEEF with truffle mayonnaise, parmesan and crispy potato

ORECCHIETTE with pesto, potatoes, green beans and puntarelle (G)(L)(N)

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

POTATOES with parmesan aioli, chili and rosemary (L)

RADICCHIO with orange, sesame and balsamico

3 KINDS OF CHEESE served with sweet and crisp

or

VANILLA-SEMIFREDDO with amaretto and black currant (L)(N)

WINE MENU

3 glasses - 395

4 glasses - 495*

EVENING MENU

4 courses - 395

5 courses - 445*

6 courses - 495**

Served to the entire table

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

TUNA TARTARE with paprika mayo, piment, water cress, taggiasca olives and crispy garlic

*FILLED ARTICHOKE HEARTS with romesco and parmesan creme (N)(L)(G)

SPAGHETTONE COZZE PECORINO with blue mussels, pecorino and green chili (G)(L)

TAGLIATTA DI MANZO, rib-eye grilled medium rare with balsamic, mushrooms, rucola, parmesan and truffle oil

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

3 KINDS OF CHEESES served with sweet and crispy or SEMIFREDDO with amaretto and black currants

WINE MENU

3 glasses - 395

4 glasses - 495*

5 glasses - 595**