

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 late summer veggies, organic mozzarella and bell pepper sauce (G)(L)

ORGANIC BURRATA with beets, aged balsamic and pine nuts (L)

*SMOKED SALMON with caprino, fennel, mustard seeds and crostini (G)(L)

*TUNA CRUDO - seared tuna, with capers, chili, tomatoes and oregano

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

TARTARE OF BEEF with truffle mayonnaise, parmesan and crispy potato

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

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

or

TAGLIATA, rib-eye from Danish veal grilled medium-rare
with balsamic, mushrooms, rucola, parmesan and fresh black truffle
+ 150,- pr. Person

POTATOES with parmesan aioli, chili and rosemary (L)

SALAD with cabbage, chestnuts, figs and mustarda

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

or

VANILLA-SEMIFREDDO with amaretto, chocolate, apples and gooseberries (L)(N)

REGULARE WINE MENU

3 glasses - 395

4 glasses - 495*

SUPERIORE WINE MENU

3 glasses - 695

5 glasses - 895

EVENING MENU

4 courses - 450

Served to the entire table

TUNA CRUDO - Seared tuna, with capers, chili, tomatoes and oregano

MEZZE RIGATONI with wild boar ragout, parmesan and sage (G)(L)

QUAIL STUFFED WITH MUSHROOMS with spinach and cherry-pepper sauce (L)(G)

POTATOES with parmesan aioli, chili and rosemary (L)

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

or

SEMIFREDDO with amaretto, chocolate, apples and gooseberries (L)(N)

(L) Lactose · (G) Gluten · (N) Nuts. For information about allergies, please ask our staff