

## SHARING MENU

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

475/575\* 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 tomato, basil and olive 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

ORECCHIETTE with pesto, parmesan cream and basil (G)(L)(N)

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

POTATOES with parmesan aioli, chili and rosemary (L)

SUMMER SALAD with grapefruit, figs, salanova, romaine, pomegranate, and walnuts (N)

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

or

VANILLA-SEMIFREDDO with amaretto and strawberry (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 summer truffle, organic mozzarella, parmesan and truffle mayonnaise (G)(L)

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

\*AUBERGINE ALLE PARMEGIANA with aubergine, tomato, stracciatella, pine nuts, parmesan and basil (N)(L)

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

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 compote and crostini (G)(L) or SEMIFREDDO with amaretto and strawberry (L)(N)

## WINE MENU

3 glasses - 395

4 glasses - 495\*

5 glasses - 595\*\*