

STARTERS

Tuna carpaccio with tomatoes, cilantro, pickled chilis and capperini • 29

Vitello tonnato, sliced veal and tuna with creamy sauce • 26

Burrata with tomatoes, seasonal berries and herbs • 22

Classic beef tartare, made from chopped raw beef,
capperini and creamy egg yolk • 23

Pan-fried wild broccoli with basil hollandaise sauce
and Pecorino Romano • 25



PASTA

Tortelli with burrata and truffle • 21



MAIN COURSES

Northern Cod with cauliflower purée, tomatoes, and Kalamata olives • 39

Tender Octopus with tomatoes, basil and parsley • 46

Lamb chops alla Griglia with seasonal vegetables • 44

Lamb shoulder, 18-hour slow-roasted in Barolo wine with aromatic herbs • 135

Ribeye steak and Tuscan potatoes with rosemary and garlic, minimum 1 kg,
price for 100g • 16

