

DELICATESSEN

AUTHENTIC MEAT SPECIALITY
FROM THE PROVINCE OF LEÓN
Cecina - Spanish cured ham from a dairy cow · 11/19

HOMEMADE DELICACY –
smoked duck breast · 11/19

OUR MULTIGRAIN BREAD FRESHLY
BAKED WITH A UNIQUE AGED SOURDOUGH
and served with salted butter from Brittany · 6

ROYAL STURGEON CAVIAR 20g,
WE SERVE WITH:
the best creamy Burrata from Puglia · 45
our delicious homemade Spaghettoni al Burro · 55

STARTERS

Red shrimp ceviche with spicy pickled daikon
and ginger ice · 23

Sicilian artichoke carpaccio with green salad,
cedro and parmesan · 23

Tuna Carpaccio with tomatoes, cilantro,
pickled chilis and capperini · 25

Classic beef tartare, made from chopped raw beef,
capperini and creamy egg yolk · 19

Glazed Sicilian aubergine with spices, burrata,
and tomato marmalade · 21

Vitello tonnato, sliced veal and tuna with creamy sauce · 21

Pan-fried wild broccoli with basil hollandaise sauce
and Pecorino Romano · 19

P A S T A

EVERY DAY WE MAKE OUR OWN HOMEMADE PASTA FRESCA

Ravioli Cacio e Pepe with braised veal · 29

Spaghetti with a half of a Canadian lobster* · 44

Ziti pasta with braised oxtail ragu* · 27

Homemade Mafalde with tender rabbit ragout · 25

Rigatoni alla Norma - with Sicilian aubergine,
cherry tomatoes und stracciatella* · 25

Spaghetti con Vongole Veraci* · 34

Tortelli with burrata and truffle · 32

Homemade Spaghettoni with black caviar, 20 g · 55

* We use exclusively dry pasta from Gentile brand of Gragnano –
home of the world's best factory-made pasta near Napoli. Gragnano, Città della pasta.

P E R F E C T F O R S H A R I N G

18-hour slow-roasted lamb shoulder in Barolo wine
with aromatic herbs · 99

Ribeye steak and Tuscan potatoes with rosemary and garlic. From approx. 1 kg
Price for 100 g · 15

M A I N C O U R S E S

Atlantic Turbot fillet with cooked tender-crisp vegetables and red caviar · 44

Sea bass with asparagus and Amalfi Lemon Zabaione · 39

Tender Octopus with tomatoes, basil and parsley · 42

Lamb chops alla griglia with seasonal vegetables · 39

Filetto al Pepe Nero with Porcini mushrooms · 55

THE GREATEST HITS

We only serve this set for all guests at the table, and for a minimum of 2 guests.

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Vitello tonnato, sliced veal and tuna with creamy sauce

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Glazed Sicilian aubergine
with spices, burrata and tomato marmalade

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Tortelli with burrata and truffle

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Ravioli Cacio e Pepe with braised veal

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Lamb chops alla griglia with seasonal vegetables

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Tiramisù with fresh farmer's
Mascarpone from Brescia, Lombardy

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79 per person

A P E R I T I F

Grappa Tonic · 12

Gin Tonic · 15

Negroni · 15

Negroni Mezcal · 15

French 75 · 15

Aperol Spritz · 10

Almond Aperol Spritz · 12

Mondino Spritz
alcohol free · 8