



MINE
RESTAURANT



STARTERS

Tuna Carpaccio with tomatoes, cilantro,
pickled chilis and caperini • 25

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

Burrata with tomatoes, seasonal berries and herbs • 19

Beef tartare, made from chopped raw beef, caperini,
smoked crème fraîche and sorrel • 19

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



MIDDLE COURSE

Tortelli with burrata and truffle • 19



MAIN COURSES

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

Ribeye steak and Tuscan potatoes with rosemary and garlic
Price for 100g • 15

