

# 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

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

Classic beef tartare, made from chopped raw beef,  
capperini and creamy egg yolk · 21

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

Vitello tonnato, sliced veal and tuna with creamy sauce · 22

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\* · 49

Ziti pasta with stewed oxtail ragu\* · 27

Agnolotti with wild mushrooms, ricotta and spinach · 29

Rigatoni alla Norma with Sicilian aubergine,  
cherry tomatoes and stracciatella\* · 25

Spaghetti con Vongole Veraci\* · 34

Tortelli with burrata and truffle · 32

Homemade Spaghettoni with black caviar, 20 g · 55

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\* 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 · 119

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

•

Tortelli with burrata and truffle

•

Ravioli Cacio e Pepe with braised veal

•

Lamb chops alla Griglia with seasonal vegetables

•

Tiramisù with fresh farmer's  
Mascarpone from Brescia, Lombardy

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89 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