

A P E R I T I F

BUBBLES

Prosecco • 8

Champagne • 21

0% Sparkling Wine • 13

COCKTAILS

Amaro Tonic • 12

Grappa Tonic • 12

Gin Tonic • 15

Negroni • 15

Negroni Mezcal • 15

French 75 • 15

Aperol Spritz • 12

Almond Aperol Spritz • 13

Mondino Spritz
alcohol free • 10

THE G R E A T E S T H I T S

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

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Tiramisù
with fresh farmer's
Mascarpone from Brescia,
Lombardy

•

95
per person

DELICATESSEN

AUTHENTIC MEAT SPECIALITY
FROM THE PROVINCE OF LEÓN

Cecina - Spanish cured ham from a dairy cow · 12/22

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 · 49
our delicious homemade Spaghettoni al Burro · 59

STARTERS

Caponata, a traditional Sicilian ragout of aubergine, tomatoes,
onions, olives, and capers · 19

Red shrimp ceviche with spicy pickled daikon
and ginger ice · 25

Tuna carpaccio with tomatoes, cilantro,
pickled chilis and caperini · 27

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

Glazed Sicilian aubergine with spices, burrata,
and tomato marmalade · 23

Vitello tonnato, sliced veal and tuna with creamy sauce · 24

Pan-fried wild broccoli with basil hollandaise sauce
and Pecorino Romano · 22

PASTA

EVERY DAY WE MAKE OUR OWN HOMEMADE PASTA FRESCA

Ravioli Cacio e Pepe with braised veal · 29

Linguine with asparagus and Atlantic shrimp tartare* · 37

Ziti pasta with stewed oxtail ragu* · 29

Agnolotti with wild mushrooms, ricotta and spinach · 29

Rigatoni alla Norma with Sicilian aubergine,
cherry tomatoes and stracciatella* · 28

Spaghetti con Vongole Veraci* · 37

Tortelli with burrata and truffle · 35

Homemade Spaghettini with black caviar, 20 g · 59

* 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.

PERFECT FOR SHARING

18-hour slow-roasted lamb shoulder in Barolo wine
with aromatic herbs · 135

Ribeye steak and Tuscan potatoes with rosemary and garlic. From approx. 1kg
Price for 100 g · 16

MAIN COURSES

Tender fillet of Northern cod with cauliflower purée, tomatoes, and olives · 39

Sea bass with asparagus and Amalfi Lemon Zabaione · 42

Tender Octopus with tomatoes, basil and parsley · 45

Lamb chops alla Griglia with seasonal vegetables · 42

Filetto al Pepe Nero with Porcini mushrooms · 55