

DELICATESSEN

AUTHENTIC MEAT SPECIALITY
FROM THE PROVINCE OF LEÓN
Cecina - Spanish cured ham from an old milk 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 caperini · 25

Burrata with tomatoes, seasonal berries and herbs · 17

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

Glazed Sicilian aubergine with spices, burrata,
and tomato marmalade · 19

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 · 27

Spaghetti with a half of a Canadian lobster* · 44

Ziti pasta with braised oxtail ragout · 27

Homemade Mafalde with tender duck ragout · 25

Homemade Tagliatelle with Porcini mushrooms and truffle · 29

Spaghetti con Vongole Veraci,
famous Gentile pasta with 300g of clams* · 34

Tortelli with burrata and truffle · 29

Agnolotti filled with pumpkin and Piedmont hazelnuts · 27

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
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 · 39

Lamb chops alla griglia with seasonal vegetables · 39

Filetto al Pepe Nero with Porcini mushrooms · 55

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

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Tortelli with burrata and truffle

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Ravioli del Plin, homemade pasta with 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 · 9

Gin Tonic · 13

Negroni · 13

Negroni Mezcal · 13

French 75 · 13

Aperol Spritz · 10

Almond Aperol Spritz · 10

Mondino Spritz
alcohol free · 7