

STARTERS

Fennel, oranges, radishes, teriyaki sauce Oyster Gillardeau n3
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Arancini, saffron, meat ragù
Bésse de Brans (typical fried cheese)
Pimientos
Jerusalem artichoke, radicchio, grilled scamorza, pomegranate 1
Beef pastrami, pickles, mustard, crunchy bread
Meatballs, tomato coulis
Selection of cold cuts 1
Cheese selection, seasonal mustard
San Filippo Cantabric anchovies, demi sel salted butter, croutons 1
MAIN COURSES

Poached egg, kale, onion, Parmigiano Reggiano chips	12
Creamed salt cod, crispy crusco pepper and caper powder	16
Beef tartare, hollandaise sauce, hazelnuts, chive	18
Fregola (pasta) with seasonal vegetables	15
Tagliatelle (pasta) with ragù and 24 month aged Parmigiano	17
Chicche (pasta), spicy gorgonzola, escarole and ham powder	16

Pulled lamb, eggplant cream with paprika, yogurt, dill 16 16 Roasted beef tongue, brown jus and sweet and sour savoy cabbage 16 Roasted octopus, cream of broad beans, chicor Water, bread with sourdough and stone-ground flours, cover charge 2 euro Some ingredients can be deep frozen or frozen on site (by rapid temperature abatement) as described in the procedures of Hygienic self control Manual pursuant to Reg. CE n. 852/04. Our team is available for any explanation . For any allergies and/or intolerances is available the list of products containing allergens.



Panna cotta, pear and red wine compote, pomegranate	8
Ricotta, cedar, almond, bergamot gel, Modica chocolate	8
Traditional panettone, mascarpone cream and red wine sauce	7

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2

Caffé	
Decaffeinato	

Water, bread with sourdough and stone-ground flours, cover charge 2 euro

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