

## ANTIPASTI

### IL PANE

POMODORO E BASILICO 95  
*Tomato, basil, garlic & toasted focaccia*

DEEP FRIED POLENTA 125  
*Deep fried polenta, tomato pesto, parmesan cheese & Pecorino romano*

RICOTTA 115  
*Ricotta, almonds, olives, lemon, peperoncino & crostini*

ARANCINE 4 st / 115  
*Deep fried truffle & mushroom risotto*

### CRUDO

FENNEL & OLIVES 95  
*Fennel, pine nuts, taggiasche olives, celery, parsley, peperoncino & olive oil*

PESCE CON PEPERONCINO 115  
*Pike perch, parsley, mint, olive oil, chili & lemon*

ALICI MARINATE 95  
*Pickled anchovies, grated tomato, garlic, chili & olive oil*

SEABASS & TOMATO 95  
*Sea bass, tomato, lemon & chili*

### SALUMI ETC

SALAME TOSCANO 75  
FENNEL SALAMI 85  
TRUFFLE SALAMI 95  
DOLCE BASTARDO / *Hand cut pork salami* 75  
MORTADELLA 85  
PROSCIUTTO DI PARMA 105  
COPPA / *Dried & lightly smoked pork shoulder* 85  
PARMIGIANO REGGIANO 75  
OLIVES 65

## CLASSIC STARTERS

GARLIC BREAD 105  
*Parsley, basil, thyme, garlic & chili flakes*

STRACCIATELLA 155  
*Blood orange, pistachios, radicchio salad, peperoncino & mint*

BURRATA 185  
*Tomato, peperoncino, fennel pollen & basil*

SPICY TUNA TARTARE 175  
*Chopped line caught yellowfin tuna, cucumber, chili mayonnaise, bread crumbs & cress*

VITELLO TONNATO 185  
*Veal roast beef, tuna dressing, parmigiano reggiano, caper berries & pickled artichoke*

CARPACCIO 195  
*Beef carpaccio, truffle mayonnaise, celery, parmesan cheese & deep fried capers*

## ANTIPASTO MISTO

### TONIGHTS SELECTION OF ANTIPASTI

*Olives, ricotta, fennel salami, prosciutto, arancine & fennel salad*

*For 2-3 people*

535

## MENU DI AVVENTURA



*For the whole table*

### ANTIPASTI

*Fennel salami, ricotta & olives*

### PASTA

*Spicy Vodka Fusillone*

### DOLCE

*Sorbetto al limone*

465



*For the whole table*

### ANTIPASTI

*Fennel salami, ricotta, prosciutto, arancine, olives & fennel salad*

### PASTA

*Truffle pappardelle*

### MAIN COURSE

*Grilled entrecote, truffle gnocchi, fried greens & tomato salad*

### DOLCE

*Grape flambe*

825

## PASTA



TRUFFLE PAPPARDELLE 305  
*Truffle, cep mushroom, parsley & parmigiano reggiano*

SHRIMP BUCATINI 295  
*Shrimps, white wine, garlic, roasted bell pepper butter, parsley & chili*

LASAGNA 275  
*Red wine braised chuck roll, ragu bolognese, 'nduja, bechamel sauce, provolone & parmigiano reggiano*

SPICY VODKA FUSILLONE\* 255  
*San Marzano tomatoes, vodka, 'nduja & parmigiano reggiano*

*\*Also available as a vegetarian dish*

## MAIN COURSES

ROASTED BRUSSELS SPROUTS & TRUFFLE\* 255  
*Root celeriac creme, roasted brussels sprouts, pine nuts, truffle, pickled beets & parmigiano reggiano*

MELANZANE PARMIGIANA 245  
*Aubergine, tomato sauce, provolone cheese, mozzarella & basil*

BRANZINO 295  
*Grilled sea bass, grilled lemon and roasted bell peppers with herb and garlic butter and tomato sauce*

POLPO 315  
*Grilled polpo, grilled lemon, bean cream, baked tomatoes, taggiasche olives, parsley, bread crumbs & celery*

PORK CHOP 285  
*Grilled Swedish pork chop on the bone, polenta cream, cabbage, pickled borettana onions & pumpkin seed pesto*

ENTRECOTE 355  
*250 gr. grilled Swedish entrecote, gremolata, truffle mayonnaise and tomato- & sage jus*

*\*Also available as a vegan dish*

## TROLLEY SERVICE

ROASTED CHICKEN WITH CHILI & GARLIC 695  
*Roasted whole chicken with peperoncino & garlic. Grilled lemon, garlic fried greens & sauce suprême with thyme & garlic (rec. for 3-4 people)*

DRY AGED SIRLOIN STEAK ON THE BONE 985  
*800 gr. grilled Swedish dry aged sirloin, truffle mayonnaise, tomatoes and tomato- & sage jus (rec. for 2-3 people)*

## SIDE ORDERS

*Side orders for your main course*

CAESAR SALAD / *Classic Caesar salad* 95  
POMODORI / *Tomato, onions & balsamic vinegar* 85  
FRIED GREENS / *Fried greens with garlic* 85  
GREEN LEAF SALAD / *Balsamic vinegar & fennel* 65  
ROASTED POTATOES / *Roasted potatoes* 55  
TRUFFLE GNOCCHI / *Gnocchi, cream & truffle* 125

# DESSERTS



## CREMA AL CIOCCOLATO

*Chocolate cream, raspberry sauce & sea salt*

85

## GELATO

VANILLA ICE CREAM  
HAZELNUT ICE CREAM  
COCONUT ICE CREAM  
PEACH & YOGHURT ICE CREAM  
BLOOD ORANGE SORBET  
MILK CHOCOLATE ICE CREAM

2 SCOOPS / 95

## SORBETTO AL LIMONE

*Lemon sorbet*

85

## AFFOGATO L'AVVENTURA

*Vanilla ice cream & chocolate sauce with  
espresso & hazelnut liqueur*

105

## GRANITA

*Campari & blood orange*

75

## SEMIFREDDO

*Almond semifreddo, cherry compote  
& whipped amaretto cream*

115

## CIOCCOLATO E NOCIOLA

*Chocolate cake, coconut ice cream, rhum fudge sauce & hazelnuts*

135

## CIOCCOLATINO

*Chocolate praline with rosemary & salted fudge or caffè latte*

45



## GRANDE

*For 1 - 2 people*

### TIRAMISU CLASSICO

*Savoiard crackers, mascarpone,  
coffee & liqueur*

195

### LEMON & RICOTTA CAKE

*Ricotta cake, mascarpone  
cream & meringue*

155

## TABLESIDE

*For 2 people or more*

### GRAPE FLAMBÉ

*Grape flambé, almonds, rosemary, Moscato d'Asti, Galliano,  
grappa & vanilla ice cream*

FOR 2 P. 235  
FOR 3-4 P. 385

### BOMBA

*Strawberry & basil gelato, pistachio dacquoise  
& meringue*

FOR 2-3 P. 335



## SWEET WINE & LIQUEUR

### MOSCATO D'ASTI

85

### LIMONCELLO

95

### VIN SANTO

175

## AFTER DINNER COCKTAILS

### CAFÉ STREGA

*Strega liqueur, coffee, cream  
& nutmeg*

155

### ESPRESSO MARTINI

*Absolut Vodka, Borghetti coffee liqueur,  
espresso & sugar*

175

### LEMON SORBET COCKTAIL

*Italicus, lemon juice, prosecco  
& lemon sorbet*

155