

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, lemon, baked grapes, olive oil & 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 85
Pickled anchovies, grated tomato, garlic, chili & olive oil

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

SALUMI ETC

SALAME TOSCANO 75
FENNEL SALAMI 75
TRUFFLE SALAMI 95
DOLCE BASTARDO / *Hand cut pork salami* 75
MORTADELLA 75
PROSCIUTTO DI PARMA 95
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
Garlic fried green beans, chili, almond & bread crumbs

BURRATA 185
Tomato, peperoncino, fennel pollen & basil

SPICY TUNA TARTARE 175
Chopped line caught yellowfin tuna, cucumber, cress, citrus & chili dressing, lettuce & breadcrumbs

VITELLO TONNATO 195
Veal roast beef, tuna dressing, parmigiano reggiano, caper berries & pickled artichoke

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

NEW YEARS SPECIALS

OYSTERS

Fine de Claire, served with shallot vinegar & lemon

45 / st

ANTIPASTO MISTO

TONIGHTS SELECTION OF ANTIPASTI

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

For 2-3 people

495

MENU DI AVVENTURA

For the whole table

ANTIPASTI

Fennel salami, ricotta, prosciutto, arancine, olives, fennel salad & burrata with tomatoes

PASTA

Truffle pappardelle

MAIN COURSE

Grilled entrecote, truffle gnocchi, fried greens & tomato salad

DOLCE

Pineapple flambe

995

PASTA



TRUFFLE PAPPARDELLE 355
Truffle, cep mushroom, parsley & parmigiano reggiano

LOBSTER PAPPARDELLE 495
Lobster meat, tomatoes, white wine, peperoncino, butter, garlic, parsley & bread crumbs

SPICY VODKA FUSILLONE* 275
San Marzano tomatoes, vodka, 'nduja & parmigiano reggiano

**Also available as a vegetarian dish*

MAIN COURSES

SUNCHOKE & TRUFFLE* 285
Roasted sunchoke, sunchoke cream, fried mushrooms, cabbage, hazelnuts, gremolata, parmesan cheese & truffle

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

POLPO 315
Grilled polpo, baked tomatoes, beans, chili, garlic, gremolata & shellfish sauce

BEEF TENDERLOIN 455
200 gr. grilled tenderloin, truffle butter, red wine sauce, buttered spinach & cime di rapa

ENTRECOTE 385
250 gr. grilled Swedish entrecote, gremolata, truffle mayonnaise and tomato- & sage jus

**Also available as a vegan dish*

TROLLEY SERVICE

DRY AGED SIRLOIN STEAK ON THE BONE 995
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* 85

POMODORI / *Tomato, onions & balsamic vinegar* 75

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

PANNACOTTA CON VANIGLIA - 135
Vanilla pannacotta with salted caramel

SORBETTO AL LIMONE - 95
Lemon sorbet

GRANITA - 95
Campari & blood orange

OLIVE & ALMOND CAKE - 145
Olive oil cake with orange & almonds
Served with whipped cream

TORTA DI CIOCCOLATO - 155
Chocolate tarte, raspberry compote & whipped cream



GRANDE
For 1 - 2 people

TIRAMISU CLASSICO
*Savoardi crackers, coffee,
liqueur & mascarpone*

195

LEMON & RICOTTA CAKE
*Ricotta cake, mascarpone
cream & meringue*

155

TABLESIDE

PINEAPPLE FLAMBÉ

*Pineapple flambé, pistachios, black pepper,
Galliano, grappa & vanilla ice cream*

FOR 2 P. 255
FOR 4 P. 455

BOMBA

Raspberry & mint gelato, pistachio dacquoise
& meringue

FOR 2-4 P. 385

AFTER DINNER COCKTAILS

CAFÉ STREGA - 155
*Strega liqueur, coffee, cream
& nutmeg*

ESPRESSO
MARTINI - 175
*Absolut Vodka, Borghetti
& espresso mix*

PINEAPPLE SORBET
COCKTAIL - 155
*Italicus, prosecco &
pineapple & mint sorbet*

AMARETTO
CREMOSO - 175
*Disaronno Amaretto, Naked Malt Whisky, milk,
lemon, sugar & almond cream*

SWEET WINE

MOSCATO D'ASTI - 85

VIN SANTO - 175

ITALIAN HITS

2 cl - 50

AMARO
SAMBUCCA
FERNET-BRANCA
LIMONCELLO

THREE TIMES GRAPPA

3x2 cl

*One pure, one aged
and one grape typical*

200