

'NDUJA



5th May - 30th May

COCKTAIL

SPICY VODKA GIMLET

Absolut Tabasco, lime, salt & peperoncino

185

ANTIPASTO

FRIED CALAMARI

Served with 'nduja mayonnaise, lemon & parsley

165

2024 Cantina Lavis, Riesling Trentino 150/700

PASTA

CALABRIAN SPICY VONGOLE

Bucatini with vongole, 'nduja, lemon, white wine, butter, parsley & garlic

335

2022 Fontanafredda, Marin Langhe Riesling 200/950

MAIN COURSE

GRILLED SWORDFISH

Served with cannellini beans, spinach, 'nduja butter, lemon & bread crust

365

2024 Cordero di Montezemolo, Langhe Arneis 185/890

L'AVVENTURA

ANTIPASTI

IL PANE

POMODORO E BASILICO <i>Tomato, basil, garlic & toasted ciabatta</i>	115
DEEP FRIED POLENTA <i>Basil cream & grated pecorino cheese</i>	4 st / 135
RICOTTA <i>Ricotta, almond, olives, lemon, peperoncino & crostini</i>	115
ARANCINE <i>Deep fried truffle & mushroom risotto</i>	4 st / 125

CRUDO

MELON & MINT <i>Melon, mint, peperoncino & parmigiano reggiano</i>	115
PESCE CON PEPERONCINO <i>Pike-perch, parsley, mint, olive oil, chili & lemon</i>	115
ALICI MARINATE <i>Cured anchovy, grated tomato, garlic, chili & olive oil</i>	95

SALUMI ETC

VENTRICINA	75
FENNEL SALAMI	85
TRUFFLE SALAMI	95
DOLCE BASTARDO	75
MORTADELLA	85
PROSCIUTTO DI PARMA	105
PARMIGIANO REGGIANO	75
OLIVES	65

CLASSIC STARTERS

GARLIC BREAD <i>Parsley, basil, thyme, garlic & chili flakes</i>	115	BURRATA <i>Tomato, peperoncino, fennel pollen & basil</i>	185	VITELLO TONNATO <i>Veal roast beef, tuna dressing, parmigiano reggiano, caper berries & pickled artichoke</i>	185
CARPACCIO <i>Beef carpaccio, truffle mayonnaise, celery, parmigiano reggiano & fried capers</i>	205	SPICY TUNA TARTARE <i>Yellowfin line-caught tuna, citrus & chili dressing, celery, basil & pistachios</i>	195	STRACCIATELLA <i>Asparagus, peas, mint, peperoncino, pistachios & olive oil</i>	175

PASTA

TRUFFLE PAPPARDELLE <i>Truffle, cep mushroom, parsley & parmigiano reggiano</i>	325
LINGUINE AL LIMONE <i>Shrimps, chili, garlic, white wine, chicken stock, cream, parsley & lemon</i>	295
Thursdays Only	
PASTA DALLA FORMA 325 <i>Tagliatelle with parmesan sauce & black truffle Served tableside from half a parmesan wheel</i>	
DELIZIE AL RAGÚ <i>Ragú, bolognese, vodka sauce, béchamel, provolone, basil, sage & parmigiano reggiano</i>	285
SPICY VODKA FUSILLONE* <i>San Marzano tomatoes, vodka, 'nduja & Parmigiano Reggiano</i>	285



*Also available vegetarian

MAIN COURSES

GRILLED POINTED CABBAGE* <i>Aubergine cream, lemon, roasted almonds, parmigiano reggiano & gremolata</i>	275
MELANZANE PARMIGIANA <i>Aubergine, tomato sauce, provolone cheese, mozzarella & basil</i>	275
BRANZINO <i>Grilled seabass, mussel sauce, provolone cheese, mozzarella & basil</i>	325
POLPO <i>Grilled octopus, pumpkin cream, seafood sauce, celery & roasted peppers</i>	345
GRILLED TUNA <i>Tuna, caponata, arugula, garlic & parsley</i>	345
PORK CHOP <i>Parmesan cream, cabbage, spinach, onions & gremolata</i>	315
ENTRECOTE <i>250 g grilled Swedish entrecote, gremolata, truffle mayonnaise and tomato & sage jus</i>	395

*Also available vegan

TROLLEY SERVICE

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

DRY AGED SIRLOIN STEAK ON THE BONE 1085
800 g grilled Swedish dry-aged steak, truffle mayonnaise, roasted tomatoes and tomato & sage jus (rec. for 2-3 pers)



SIDE ORDERS

Sides for your main course

CAESAR SALAD / <i>Classic Caesar salad</i>	95
POMODORI / <i>Tomato, onion & balsamic</i>	85
FRIED GREENS / <i>Garlic-fried vegetables</i>	95
INSALATA / <i>Salad & house dressing</i>	65
ROASTED POTATOES / <i>Roasted potatoes</i>	65
TRUFFLE GNOCCHI / <i>Gnocchi, cream & truffle</i>	135



Head chef - LAURA MARINO | Restaurateur - KARL LJUNG

L'AVVENTURA

DOLCE

PANNACOTTA DI VANIGLIA <i>Salted caramel sauce, roasted almonds, coconut & berries</i>	145	SORBETTO AL LIMONE <i>Lemon sorbet</i>	85
GELATO - 2 SCOOPS <i>Vanilla / Hazelnut / Dark chocolate / Yogurt ice cream with strawberries / Peach sorbet / Passion fruit sorbet</i>	110	GRANITA <i>Watermelon & limoncello</i>	75
CANNOLO DI PISTACCHIO <i>Traditional Sicilian pastry with pistachio cream</i>	65	ALMOND CAKE <i>Rhubarb compote, whipped cream & browned butter</i>	155
		SEMIFREDDO DI PISTACCHIO <i>Chocolate sauce, pistachios & strawberries</i>	165

GRANDE

Recommended for 2 people or more

TIRAMISU CLASSICO <i>Savoardi biscuits, coffee, liqueur & mascarpone</i>	195	LEMON & RICOTTA CAKE <i>Ricotta cake, mascarpone cream & Italian meringue</i>	165
--	-----	---	-----

TABLESIDE

Recommended for 2 people or more

BOMBA <i>Raspberry & mint gelato, Italian meringue with almond & pistachio dacquoise</i>	355	PINEAPPLE FLAMBÉ <i>Flambéed pineapple, pistachios, black pepper, Galliano, grappa & vanilla ice cream</i>	Half 255 / Whole 405
---	-----	---	----------------------

