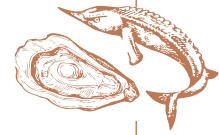


CAVIALE E OSTRICHE

Served with blinis and crème fraîche

Arts Italica Oscietra Royal - 30g

Oyster "Gillardeau"



ANTIPASTI

Polpo Croccante, Patate E Fagiolini Verdi

Slow-cooked octopus, lemon flavoured potato cream, green beans, Taggiasca olive sauce, purple potato confit and garlic flavored panko

Vitello Tonnato E Insalata Di Sedano

Thin sliced slow-cooked veal, tuna & capers sauce and celery salad

Fritto Di Calamari E Gamberi

Fried Patagonian calamari, crispy prawns and chili lime mayo

Carpaccio Di Barbabietola

Sweet and sour beetroot carpaccio, caramelized walnuts, Ricotta, green apple and rocket salad

Carpaccio Di Fassona

Fassona beef carpaccio, rocket, Parmigiano Reggiano, Datterino tomato and lemon dressing

Zuppa Di Lenticchie

Umbrian lentil soup, Italian black truffle, truffle yogurt, marjoram and Altamura bread

La Burrata

Apulian burrata, basil pesto and roasted Datterino tomatoes

Insalata Di Carciofi

Slow-cooked globe artichoke, green asparagus, watercress and Parmigiano Reggiano

Insalata Di Finocchi

Thinly sliced fennel, Taggiasca olives, Parmigiano Reggiano, balsamic & bergamot dressing and orange zest

Carpaccio Di Ricciola

Yellowtail carpaccio, balsamic dressing, espelette and chives

PIZZE E BRUSCHETTE

all of our pizzas are fermented for 72hours

Burrata

Sweet onions, Parmigiano Reggiano, sundried tomato and fresh Burrata

Salame Piccante

Calabrian spicy beef salame, eggplants, tomato sauce, Pecorino Romano cheese and parsley

Tartufo Nero

Black Truffle paste, Fontina cheese, Mozzarella, fresh chives and 5g fresh black truffle

Bruschetta Al Pomodoro

Fresh Datterino tomato, garlic and toasted Altamura bread

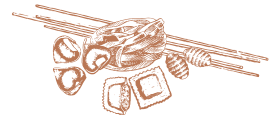
Bruschetta Al Paté Di Fegatini E Tartufo

Homemade truffle flavoured chicken liver paté, fresh black truffle and toasted Altamura bread



PASTE E RISOTTI

All pasta is freshly homemade in our kitchen



Risotto Al Basilico E Burrata

Basil pesto risotto, green asparagus, Burrata and Espelette chili

Mezzi Paccheri Al Ragu' Di Fassona

Paccheri pasta with thyme flavored fassona beef ragu and Tuscan pecorino fondue

Tortelli Cacio E Pepe Ai Carciofi

Homemade Cacio pepe tortelli, artichokes and fresh marjoram

Agnolotti Del Plin Alla Zucca

Con Fonduta Di Parmigiano Reggiano

Homemade agnolotti Del Plin stuffed with pumpkin butter, sage, Parmigiano Reggiano fondue and almond sticks

Gnocchetti Al Gorgonzola E Noci

Homemade gnocchi, Gorgonzola cheese fondue, butter, sage, walnut and rosemary

Ravioli Di Ossobuco

Homemade veal ossobuco ravioli, porcini mushrooms and saffron sauce

Linguine Ostriche E Zucchine

Linguine "Mancini", oysters, citrus, baby zucchini and dill

Spaghetti Alla Chitarra,

Limone E Caviale Oscietra Royal

Homemade spaghetti "alla chitarra", Sorrento lemon and 30g Oscietra caviar

DA CONDIVIDERE

Branzino In Crosta Di Sale

1.2kg Greek seabass baked in salt crust and virgin sauce

Bistecca Alla Fiorentina

1.2kg Black Angus T-bone steak

Sogliola Alla Mugnaia

800g Dover sole, lemon butter sauce

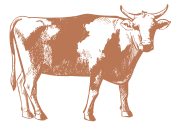
Linguine All Astice

Linguine "Mancini", 800g Canadian lobster, Datterino tomatoes and fresh basil

Galletto Vallespluga Alle Erbe Aromatiche

Whole "Vallespluga" chicken marinated with aromatic herbs, smoked paprika roasted potatoes and mixed roasted vegetables

SECONDI



Filetto Di Manzo

180g Black Angus beef tenderloin, topinambur, spinach and truffle sauce

Guancia Di Manzo

12 hours slow-cooked Wagyu beef cheek, celeriac purée and crispy shallot

Stinco Di Agnello

Slow cooked lamb shank, brown Shimeji mushrooms and mashed potato

Costoletta Di Vitello Alla Milanese

Pan-fried veal cutlet "Milanese" style, tomato and rocket salad

Tagliata Di Manzo

300g Black Angus striploin, truffled mashed potatoes and horseradish sauce



Gamberi

Grilled king tiger prawns, Romanesco broccoli and lemon flavored sauce

Branzino

Mediterranean slow-cooked seabass fillet, lime flavored cauliflower purée, Shimeji mushroom and crispy potato

Calamari Farciti

Oven-baked stuffed Patagonian calamari and salsa verde

CONTORNI

Broccolini

Sautéed broccoli

Funghi

Brown Shimeji mushroom

Patate Fritte

Handcut french fries

Spinaci

Stir-fried spinach

Patate Arrosto

Roasted new baby potatoes

Puré Di Patate

Mashed potato