

ANTIPASTI ED INSALATE

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| Polpo Croccate, Patate E Fagiolini Verdi 95 | Carpaccio Di Fassona 89 |
| 5 hours slow cooked octopus, lemon flavored potato cream green beans, Taggiasca olive sauce, purple potato confit and garlic flavored panko | Fassona beef carpaccio, rocket, Parmigiano Reggiano datterino tomato and lemon dressing |
| Vitello Tonnato E Insalata Di Sedano 75 | Insalata Di Carciofi 95 |
| Thin sliced slow cooked veal, tuna and capers sauce and celery salad | Slow cooked Globe artichoke, green asparagus, water cress and Parmigiano Reggiano |
| Fritto Di Calamari 65 | Capesante Alla Vecchia Maniera 60 |
| Deep fried Patagonian calamari, crispy vegetables and chilli lime mayo | Oven-baked sea scallops, fennel purée and flavored bread crumbs |
| La Rapa Rossa 55 | La Burrata 95 |
| Sweet and sour beetroot carpaccio, caramelized walnuts Ricotta, green apple and rocket salad | Apulian Burrata, basil pesto and marinated Datterino tomatoes |

LA SELEZIONE DI BRUSCHETTE 92



Stracciatella, Acciuga E Peperoni 25

Stracciatella cheese, Cantabria anchovies and sweet roasted bell pepper cream

Tartare Di Fassona E Caviale 65

Fassona beef tartar and Kaluga Amur caviar

Pomodoro E Basilico 10

Fresh Datterino tomato, basil, garlic and extra virgin olive oil

Pate' Di Fegatini Di Pollo E Tartufo Nero 25

Tuscan style chicken liver pate and black truffle

PIZZE

all of our pizzas are 72 hours fermented



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| Tartufo 125 | Gorgonzola 95 |
| Black truffle, Fontina cheese, Mozzarella and fresh chives | Gorgonzola cheese, Mozzarella, Williams pears walnuts and fresh thyme |
| Margherita 75 | Salame Piccante 95 |
| Tomato sauce, Mozzarella, dry oregano, basil and extra virgin olive oil | Calabrian spicy beef salame, eggplants, tomato sauce Pecorino Romano cheese and parsley |
| Burrata 80 | Napoli 90 |
| Sweet onions, Parmigiano Reggiano, sundried tomato and fresh Burrata | Tomato sauce, burrata cheese, Cantabrian anchovies, capers, extra virgin olive oil |

PASTE E RISOTTI

All the fresh pasta is home made in our kitchen



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| Risotto Al Basilico E Burrata Basil pesto risotto, green asparagus, Burrata and Espellette chili | 83 | Agnolotti Del Plin Alla Zucca Con Fonduta Di Parmigiano Reggiano Homemade agnolotti Del Plin stuffed with pumpkin butter, sage, 30 months-aged Parmigiano Reggiano fondue and almond sticks | 95 |
| Mezzi Paccheri Al Ragu' Di Fassona Paccheri pasta with thyme flavored fassona beef ragu and Tuscan pecorino fondue | 110 | Tagliolini All Astice E Pomodori Datterino Homemade tagliolini, canadian lobster, Datterino tomato and fresh basil | 235/470 |
| Tortelli Cacio E Pepe Ai Carciofi Homemade Cacio pepe Tortelli, artichokes and fresh marjoram | 85 | Ravioli Di Ossobuco Homemade Veal Ossobuco Ravioli, porcini mushrooms and saffron sauce | 113 |
| Gnocchetti Al Gorgonzola E Noci Homemade gnocchi, Gorgonzola cheese fondue, butter and sage, walnut and rosemary | 95 | | |

SECONDI



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| Il Filetto Di Manzo 180 gr. Angus beef tenderloin, topinambur, stir fried spinach and truffle sauce | 210 | I Gamberi Alla Griglia Grilled king tiger prawns, Romanesco broccoli and lemon flavored sauce | 220 |
| La Guancia Di Manzo 12 hours slow cooked Wagyu beef cheek, celeriac puré and crispy shallot | 175 | Orata In Crosta Di Sale Whole sea salt crusted black Sea Bream, virgin sauce | 245 |
| L'Agnello Lamb striploin, stew lamb ribs, artichokes and mint flavored yogurt sauce | 192 | Il Branzino Greek slow cooked sea bass fillet, lime flavored cauliflower puré shimeji mushroom and crispy potato | 220 |
| Tagliata Di Manzo 300 grams charcoal-grilled Black Angus striploin, truffled mashed potatoes and horse radish sauce | 215 | Pesce Del Giorno Fish of the day | Market Price |

Bistecca Alla Fiorentina (to share) 615
1.2 kg Black Angus T-bone steak with roasted potatoes

CONTORNI 40

Broccolini
Sauted Broccoli

Patate Fritte
French Fries

Funghi
Brown Shimeji
Mushroom

Spinaci
Stir fried Spinach

Puré di Patate
Potato purée