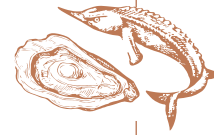


SELEZIONE DI CAVIALE ITALIANO "CALVISIUS" E OSTRICHE 50g

Served with blinis and crème fraiche

Sevruga
Oscietra Royal
Beluga
Oyster "Gillardeau"



ANTIPASTI

Polpo Croccate, Patate E Fagiolini Verdi

5 hours slow-cooked octopus, lemon flavored 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 and capers sauce, celery salad

Fritto Di Calamari e Gamberi

Fried Patagonian calamari, crispy prawns and chili lime mayo

La Rapa Rossa

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

Capesante alla Vecchia Maniera

Two pieces jumbo Hokkaido scallops, fennel purée and lemon-flavored bread crumbs

La Burrata

Apulian burrata, basil pesto and marinated Datterino tomatoes

Insalata Di Carciofi

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

Battuta di Fassona e Caviale

Handcut Fassona beef, horseradish, 10g Kaluga Amur caviar and crispy Altamura bread

Carpaccio di Ricciola

Japanese yellowtail carpaccio, balsamic dressing

Bruschetta al Pomodoro

Fresh Datterino tomato, garlic and roasted Altamura bread

Bruschetta al Paté di Fegatini e Tartufo

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

PIZZE

all of our pizzas are 72 hours fermented

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



PASTE E RISOTTI

All the pasta is freshly homemade in our kitchen



Risotto Al Basilico E Burrata

Basil pesto risotto, green asparagus, Burrata and Espelete 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

Gnocchetti Al Gorgonzola E Noci

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

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

Linguine all Astice e Pomodori Datterino

Linguine "Mancini", 800 grams canadian lobster, Datterino tomato and fresh basil

Ravioli Di Ossobuco

Homemade veal ossobuco ravioli, porcini mushrooms and saffron sauce

Rigatoni all'Arrabbiata

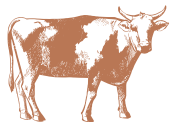
Rigatoni "Mancini" and homemade spicy tomato sauce

Spaghetti alla Chitarra,

Limone e Caviale Kaluga Amur

Homemade spaghetti "alla Chitarra", Sorrento lemon and 30g of Kaluga Amur Caviar

SECONDI



Filetto Di Manzo

180 gr. Angus beef tenderloin, topinambur, spinach and truffle sauce

Guancia Di Manzo

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

Scottadito di Agnello

Pan-fried New Zealand lamb chops, capers and olive sauce, eggplant tapenade

Costoletta di Vitello alla Milanese

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

Tagliata Di Manzo

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

Galletto agli Agrumi e Patate Arrosto

Oven baked citrus flavored corn-fed baby chicken and roasted potatoes



Gamberi Alla Griglia

Grilled king tiger prawns, Romanesco broccoli and lemon flavored sauce

Branzino

Greek slow-cooked seabass fillet, lime flavored cauliflower purée, shimeji mushroom and crispy potato

Calamari Farciti

Oven-baked stuffed Patagonian calamari, salsa verde

TO SHARE

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

CONTORNI

Broccolini

Sautéed broccoli

Funghi

Brown Shimeji mushroom

Patate Fritte

Handcut french fries

Spinaci

Stir-fried spinach

Patate Arrosto

Roasted new baby potatoes