

THE ARTISAN

Il Ristorante

PIZZAS

all of our pizzas are 72 hours fermented



Tartufo Black truffle, potatoes, Fontina cheese, mozzarella and fresh chives	120	Gorgonzola Gorgonzola cheese, Mozzarella, Williams pears walnuts and fresh thyme	90
Margherita Tomato sauce, Mozzarella cheese, dry oregano, basil and extra virgin olive oil	65	Salame Piccante Calabrian spicy beef salame, eggplants, tomato sauce Pecorino Romano cheese and parsley	90
Burrata Sweet onions, Parmigiano Reggiano, sundried tomato and fresh Burrata	75		

ANTIPASTI ED INSALATE

Le Bruschette 83

Stracciatella, Acciuga E Peperoni

Stracciatella cheese, Cantabria anchovies and sweet roasted bell pepper cream

Tartare Di Fassona E Caviale

Fassona beef tartar and Kaluga Amur caviar

Pomodoro E Basilico

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

Pate' Di Fegatini Di Pollo E Tartufo Nero

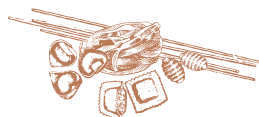
Tuscan style chicken liver pate and black truffle



Polpo Croccate, Patate E Fagiolini Verde Slowly cooked octopus, lemon flavored potato cream green beans, Taggiasca olive sauce, purple potato confit and garlic flavored panko	93	Fritto Di Calamari Deep fried Patagonian calamari, crispy sage, zucchini and chilli lime mayo	62
Vitello Tonnato E Insalata Di Sedano Thin sliced slow cooked veal, tuna and capers sauce and celery salad	75	La Rapa Rossa Sweet and sour beetroot carpaccio, caramelized walnuts buffalo Ricotta, green apple and rocket salad	50
La Burrata Apulian Burrata, basil pesto and marinated Datterino tomatoes	88	Carpaccio Di Fassona Fassona beef carpaccio, rocket, Parmigiano Reggiano datterino tomato and lemon dressing	89

PASTE E RISOTTI

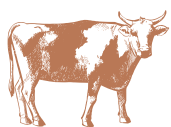
All the fresh pasta is home made in our kitchen



Risotto Al Basilico E Burrata	83
Basil pesto risotto, green asparagus, Burrata and Espellette chili	
Mezzi Paccheri Al Ragu' Di Fassona	110
Paccheri pasta with thyme flavored fassona beef ragu and Tuscan pecorino fondue	
Tortelli Cacio E Pepe Ai Carciofi	85
Cacio e pepe stuffed homemade tortelli, artichokes and fresh marjoram	

Agnolotti Del Plin Alla Zucca	95
Con Fonduta Di Parmigiano Reggiano	
Homemade agnolotti Del Plin stuffed with pumpkin butter, sage, 30 months-aged Parmigiano Reggiano fondue and roasted Bronte pistachio	
Tagliolini All Astice	165/ 330
E Pomodori Datterino	
Homemade tagliolini, canadian lobster, Datterino tomato and fresh basil	

SECONDI



Il Filetto Di Manzo	210
180 gr. Angus beef tenderloin, topinambur, stir fried spinach and truffle sauce	
La Guancia Di Manzo	175
12 hours slow cooked Wagyu beef cheek, celeriac puré and crispy shallot	
L'Agnello	192
Pan fried lamb striploin, stew lamb ribs, artichokes and mint flavored yogurt sauce	



Il Branzino	220
Canarian Slow cooked sea bass fillet, lime flavored cauliflower puré shimeji mushroom and crispy potato	
Il Rombo Al Forno	770
2 kg oven baked whole turbot, Taggiasca olives, Datterino tomatoes and potatoes	
I Gamberi Alla Griglia	220
Grilled king tiger prawns, Romanesco broccoli and bergamotto flavored sauce.	

SIDE DISHES

35

Broccolini, Funghi, Patate Fritte, Puré di Patate

DOLCI

Tiramisu	40
Creamy Italian Mascarpone chees, coffee, Savoirdi biscuits and chocolate shavings	
Profiteroles	40
Bigné filled with vanilla custard, dark chocolate topping and whipped cream	
Albicocca	50
Dark chocolate mousse and sponge cake, vanilla flavored apricot compote and apricot sorbet	
Miele	50
Extra virgin olive oil sponge cake, lavender panna cotta honey foam and crispy honeycomb	

Limone	50
"The Artisan" baba dipped in rum and Sorrento lemon syrup with Sorrento lemon sauce	
Cannolo	40
Sicilian crispy cannolo filled with citrus and chocolate flavored Ricotta cream pistachio sauce, and sweet cherry	
Selection of Home Made	40
Ice Cream & Sorbet	
Mango Lime, Grapefruit Bergamotto, Madagascar Vanila and Bronte pistachio	