

SPESSO

MENU

SNACKS

MARINATED OLIVES	75
SPICY ALMONDS	65
POTATO CRISP & PROSCIUTTO	100

CHARCUTERIE

PROSCIUTTO DI PARMA	95
COPPA	95
TRUFFLE SALAMI	95
DOLCE BASTARDO SALAME	75

STARTERS

BURRATA, CUCUMBER, DILL, CHILI, GARLIC, LEMON	185
BEEF TARTARE, CELERY, SHALLOTS, ARUGULA MAYONNAISE, POMMES PAILLE, PECORINO	195/340
GRILLED PEPPERS, STRACCIATELLA, ANCHOVIES, OLIVE OIL, ZA'ATAR	175
BRUSCHETTA FUNGHI, CREAM CHEESE, THYME, MIXED MUSHROOMS, PECORINO	175

PASTA / RISOTTO

B.B.R BAROLO BEEF RACÙ	285
PASTA VONGOLE, CLAMS, WHITE WINE, GARLIC, CHILI	285
TAGLIATELLE, PORCINI MUSHROOMS, CHANTERELLES, EGG YOLK, PARMESAN	275
BIGOLI, BLACK KALE PESTO, N'DUJA CHILI CRISP	265
SAFFRON RISOTTO OSSOBUCO STYLE	310
GNOCCHI CACIO E PEPE WITH FRESH BLACK TRUFFLE	335

MAIN COURSES

MELANZANE PARMIGIANA, EGGPLANT, TOMATO SAUCE, BASIL, ROASTED SUNFLOWER SEEDS	295
CRISPY CHICKEN PARMIGIANA, TOMATO SAUCE, PROVOLONE, ARUGULA, PARMESAN	325
SEA BASS, BROCCOLINI, POLENTA, CREMOLATA	345
TOMAHAWK PORK CHOP, CREAMED BLACK KALE, FENNEL SEEDS, PEPERONCINO	395
STEAK PRONTO, SAUCE CAFÉ D'ITALIA, FRENCH FRIES, SALAD	325
BISTECCA FIORENTINA 1200G, CREMOLATA, RED WINE SAUCE, SALAD, FRENCH FRIES PERFECT FOR TWO. (PREPARATION TIME 40 MIN)	1495

DESSERT

TIRAMISU	160
CHOCOLATE CAKE, CULTURED CREAM, SEA SALT	130
CREAM CHEESE PANNA COTTA, PEAR, BLUEBERRIES, CINNAMON, OATS	130
AFFOGATO	95
ICE CREAM — VANILLA, CHOCOLATE, PISTACHIO	65
SORBET — LEMON	65
PRALINE	45

COCKTAILS 195:-

C.R.E.A.M. ABSOLUT VODKA, STRAWBERRY & CLAIRIFIED CREAM

GRAPEFRUIT. PATRON SILVER, LEMON THYME & GRAPEFRUIT

PINEAPPLE. BACARDI CARTA BLANCA, COCONUT & CARBONATED PINEAPPLE

RASPBERRY. BOMBAY PREMIER CRU, RASPBERRY & VERBENA

APPLE. WAQAR PISCO, BERGAMOTT & APPLE

PASSION. ABSOLUT VODKA, PASSIONFRUIT & CLAIRIFIED CREAM