

SPESSO

MENU

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

B.B.R BAROLO BEEF RAGÙ	285
PASTA VONGOLE, CLAMS, WHITE WINE, GARLIC, CHILI	285
TAGLIATELLE, PORCINI MUSHROOMS, CHANTERELLES, EGG YOLK, PARMESAN	275
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, GREMOLATA	345

DESSERT

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

LUNCH

ROAST SIRLOIN, ROSEMARY AND GARLIC POTATOES, HARICOTS VERTS, RED WINE JUS	195
LASAGNE AL FUNGHI, MUSHROOMS, PARMESAN	195
SALAD, FRIED ARTICHOKE, STRACCIATELLA, MARCONA ALMONDS, SUN-DRIED TOMATO	195
CAESAR SALAD, CHICKEN, PANCETTA, PARMESAN, CROUTONS	225

STEAK PRONTO, SAUCE CAFÉ D'ITALIA, FRENCH FRIES, SALAD

325