

# SPESSO

## MENU

### STARTERS

BURRATA, CUCUMBER, DILL, CHILI, GARLIC, LEMON	185
BEEF TARTARE, CELERY, SHALLOTS, ARUGULA MAYONNAISE, POMMES PAILLE, PECORINO	195/340
PIKE-PERCH CRUDO, JALAPEÑO, WATERCRESS, RADISH, PEPERONCINO, LEMON	180
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
SPICY CARBONARA, NDUJA, PANCETTA, BLACK PEPPER, PECORINO	275
TAGLIATELLE, PORCINI MUSHROOMS, CHANTERELLES, EGG YOLK, PARMESAN	275

### MAIN COURSES

STEAK PRONTO, SAUCE CAFÉ D'ITALIA, FRENCH FRIES, SALAD	325
MELANZANE PARMIGIANA, EGGPLANT, TOMATO SAUCE, BASIL, ROASTED SUNFLOWER SEEDS	295
CRISPY CHICKEN PARMIGIANA, JALAPEÑO MAYONNAISE, ARUGULA, FENNEL, PARMESAN	325
SEA BASS, BROCCOLINI, POLENTA, GREMOLATA	345

### DESSERT

TIRAMISU	160
CHOCOLATE CAKE, CULTURED CREAM, SEA SALT	130
TORTA ALL'OLIO, STRAWBERRIES, MASCARPONE CREAM, LEMON, VANILLA	145
ICE CREAM — VANILLA, CHOCOLATE	65
SORBET — RASPBERRY SORBET	65

## LUNCH

195:-

MONDAY	CHICKEN SALTIMBOCCA, SPINACH, ROASTED POTATOES, SUNDRIED TOMATOES, MARSALA SAUCE
TUESDAY	GRILLED PLUMA PORK, CELERIAC PURÉE, ROSTED KALE, APRICOT GREMOLATA
WEDNESDAY	VEAL ROULADES WITH GARLIC AND HERB FILLING, CANNELLINI BEANS, TOMATO, CHIVES, VEAL JUS
THURSDAY	BAKED SALMON, CAULIFLOWER PURÉE, ASPARAGUS, BROWNED BUTTER, LEMON, HERB SALAD
FRIDAY	FLANK STEAK, BAKED ONIONS, ROCKET SALAD, PARMESAN, FRIED POTATOES, TARRAGON MAYONNAISE

SALAD OF THE WEEK TUNA, FENNEL, POMEGRANATE, PISTACHIO RICOTTA SALATA, APPLE VINAIGRETTE 230

PASTA OF THE WEEK MEZZE MANICHE CON PESTO ALLA TRAPANESE 230