

SPESSO

MENU

CHARCUTERIE

PROSCIUTTO DI PARMA 50 G	95
COPPA 50G	95
TRUFFLE SALAMI 50G	95
DOLCE BASTARDO SALAME 50G	75

ANTIPASTO MISTO

CHEFS CHOICE CHARCUTERIES AND CHEESE, SERVED
WITH BANDERILLAS AND BAGUETTE
FOR 2-3 PEOPLE
425

STARTERS

BURRATA, CUCUMBER, DILL, CHILI, GARLIC, LEMON	185
BEEF TARTARE, CELERY, SHALLOTS, ARUGULA MAYONNAISE, POMMES PAILLE, PECORINO	195/340
CRUDO DI TONNO, ESPELETTE VINAIGRETTE, ORANGE, JALAPEÑO	180
PANZANELLA, TOMATO, STRACCIATELLA, PESTO, CROUTONS, BASIL	165

PASTA

RAGÙ AL SALSICCIA BIANCO	275
PASTA VONGOLE, CLAMS, WHITE WINE, GARLIC, CHILI	285
SPICY CARBONARA, NDUJA, PANCETTA, BLACK PEPPER, PECORINO	275
TAGLIATELLE, PORCINI MUSHROOMS, CHANTERELLES, EGG YOLK, PARMESAN	275
LINGUINE ALL'ARAGOSTA, LOBSTER, SHRIMP, WHITE WINE, SAN MARZANO, PARSLEY	420

MAIN COURSES

MELANZANE PARMIGIANA, EGGPLANT, TOMATO SAUCE, BASIL, ROASTED SUNFLOWER SEEDS	295
CRISPY CHICKEN PARMIGIANA, JALAPEÑO MAYONNAISE, ARUGULA, FENNEL, PARMESAN	325
ARTIC CHAR, CAPONATA, FRIED BROCCOLI, PARMESAN	345
TOMAHAWK PORK CHOP, CREAMED BLACK KALE, FENNEL SEEDS, PEPPERONCINO	395
ENTRECÔTE, KALE, FRENCH FRIES, RED WINE SAUCE, BASIL BUTTER	395
BISTECCA CON OSSO, 800G, GREMOLATA, RED WHINE SAUCE, SALAD, FRENCH FRIES	1195

PERFECT FOR TWO. (PREPARATION TIME 40 MIN)

DESSERT

TIRAMISU	160
CHOCOLATE CAKE, CULTURED CREAM, SEA SALT	130
TORTA ALL'OLIO, STRAWBERRIES, MASCARPONE CREAM, LEMON, VANILLA	145
AFFOCATO	95
ICE CREAM — VANILLA, CHOCOLATE	65
SORBET — RASPBERRY	65

COCKTAILS 195:-

GRAPEFRUIT. PATRON SILVER, LEMON THYME, GRAPEFRUIT
RHUBARB. BEEFEATER GIN, BASIL, RHUBARB
APPLE. BACARDI CARTA BLANCA, BERGAMOTT, APPLE
RASPBERRY. BOMBAY PREMIER CRU, VERBENA & RASPBERRY
MANGO. PATRON SILVER, JALAPENO, MANGO
PASSION. ABSOLUT VODKA, PASSIONFRUIT & CLAIRIFIED CREAM

