

SPESSO

MENU

STARTERS

Burrata, cucumber, dill, chili, garlic, lemon	185
Beef tartare, celery, shallots, arugula mayonnaise, pommes paille, pecorino	195/340
Crudo di tonno, esepette 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

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
Artic char, caponata, fried broccoli, parmesan	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

198:-

MONDAY	GRILLED CHICKEN, COUSCOUS, CAPONATA, ALMONDS
TUESDAY	GRILLED PLUMA, ROASTED CAULIFLOWER PURÉE, SPINACH & APRICOT GREMOLATA
WEDNESDAY	POLLOCK FILLET, BROCCOLI, FENNEL, PICKLED CHILI, SAFFRON AIOLI
THURSDAY	ROAST VEAL, POTATO SALAD, SUN-DRIED TOMATOES, SPINACH, CAPERS & RED WINE SAUCE
FRIDAY	TRI-TIP, ROASTED ROSEMARY POTATOES, TOMATO SALAD & ’NDUJA MAYONNAISE

SALAD OF THE WEEK	CAPRESE, TOMATOES, BUFFALO MOZZARELLA, PARMA HAM, CUCUMBER, OLIVES, CHILI VINAIGRETTE, ALMONDS	235
PASTA OF THE WEEK	ARRABBIATA CON SALSICCIA & STRACCIATELLA	235

*VEGETARIAN OPTIONS ARE AVAILABLE FOR THE WEEKLY SPECIALS