

SPESSO

MENU

STARTERS

IBERICO TONNATO, FRIED CAPERS, RED ONION, LEMON, BLACK PEPPAR	175
BURRATA, FIGS, WALNUTS, ZUCCHINI, BALSAMIC VINEGAR	185
ARANCINI CON FUNGHI, PORCINI MUSHROOMS, FIOR DI LATTE, JALAPEÑO MAYONNAISE	145
BEEF TARTARE, CELERY, SHALLOTS, ARUGULA MAYONNAISE, POMMES PAILLE, PECORINO	195/340
CRUDO DI TONNO, ESPELETTE VINAIGRETTE, ORANGE, JALAPEÑO, ALMONDS	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, CHILI, PARMESAN	275

MAIN COURSES

STEAK PRONTO, SAUCE CAFÉ D’ITALIA, FRENCH FRIES, SALAD	325
MELANZANE PARMIGIANA, EGGPLANT, TOMATO SAUCE, BASIL, 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	OVEN-ROASTED CHICKEN THIGH FILLET, COUSCOUS & CAPONATA	
TUESDAY	PORK SCHNITZEL, POTATO WEDGES, PARMESAN CREAM, ARUGULA & TOMATO SALAD	
WEDNESDAY	BAKED POLLOCK FILLET, TOMATOES, CAPERS, OLIVES, MINT, BASIL & POLENTA	
THURSDAY	VEAL ROAST BEEF, POTATOES, SUN-DRIED TOMATOES, SPINACH & BASIL MAYONNAISE	
FRIDAY	GRILLED FLANK STEAK, FRIED POTATOES, HARICOTS VERTS, SPRING ONIONS, TOMATOES & PORT WINE SAUCE	
SALAD OF THE WEEK	CAPRESE, BUFFALO MOZZARELLA, TOMATOES, OLIVES, RED ONION, BASIL, CHILI, CREMOLATA & CROUTONS	235
PASTA OF THE WEEK	AMATRICIANA, PANCETTA, CHILI, TOMATO & PECORINO	235

*VEGETARIAN OPTIONS ARE AVAILABLE FOR THE WEEKLY SPECIALS