

SPESSO

MENU

CHARCUTERIE

PROSCIUTTO DI PARMA 50 G	95
COPPA 50G	95
TRUFFLE SALAMI 50G	95

ANTIPASTO MISTO

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

STARTERS

IBERICO TONNATO, FRIED CAPERS, RED ONION, LEMON, BLACK PEPPAR	175
BURRATA, FIGS, WALNUTS, ZUCCHINI, BALSAMIC VINEGAR	185
ARANCINI CON FUNCHI, FIOR DI LATTE, PORCINI MUSHROOMS	145
BEEF TARTARE, CELERY, SHALLOTS, ARUGULA MAYONNAISE, POMMES PAILLE, PECORINO	195/340
HAMACHI, TOMATO VINAIGRETTE, GRANNY SMITH, CELERY	180
LANGOUSTINE GRATINATA, HERB BUTTER, PEPERONCINO, LEMON	185

PASTA

RAGÙ DI CONIGLIO, WHITE WINE, HERB PANKO, PANCETTA	295
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
LINGUINE ALL’ARACOSTA, LOBSTER, SHRIMP, WHITE WINE, SAN MARZANO, PARSLEY	420

MAIN COURSES

MELANZANE PARMIGIANA, EGGPLANT, TOMATO SAUCE, BASIL, SUNFLOWER SEEDS	295
BRANZINO, TOMATO SAUCE, FENNEL, CAPERS, ALMOND POTATOES	325
TURBOT ON THE BONE, CHANTERELLES, PANCETTA, SPINACH, CHIVES, BROWN BUTTER	485
DUCK BREAST, TRUFFLE JUS, RADICCHIO, BUTTERNUT SQUASH	395
ENTRECÔTE, KALE, FRENCH FRIES, RED WINE SAUCE, BASIL BUTTER	420
BISTECCA CON OSSO, 800G, CREMOLATA, RED WHINE SAUCE, SALAD, FRENCH FRIES	1195
PERFECT FOR TWO (PREPARATION TIME 40 MIN)	

DESSERT

TIRAMISU	160
CHOCOLATE CAKE, CULTURED CREAM, SEA SALT	130
BLUEBERRY COMPOTE, LEMON CURD, CREAM CHEESE, OAT CRUMBLE, BLUEBERRY ICE CREAM	145
AFFOGATO, ESPRESSO, VANILLA ICE CREAM	95
ICE CREAM — VANILLA / CHOCOLATE	65
SORBET — RASPBERRY	65

COCKTAILS 195:-

APPLE. MAKERS MARK, APEROL, AMARO & APPLE
SPRUCE. MONKEY 47, CARPANO BIANCO & SPRUCE
PEAR. ABSOLUT VODKA, ALMOND, PEAR & CLARIFIED CREAM
CACAO. BACARDI 8, PLANTERY OFTD, BROWNED BUTTER & CACAO
HONEY. MAKERS MARK, CAMPARI, CARPANO CLASSICO, FIGS & HONEY
PASSION. ABSOLUT VODKA, PASSIONFRUIT & CLAIRIFIED CREAM

