

SPESSO

MENU

STARTERS

IBERICO TONNATO, FRIED CAPERS, RED ONION, LEMON, BLACK PEPPAR	175
BURRATA, FIGS, WALNUTS, ZUCCHINI, BALSAMIC VINEGAR	185
ARANCINI CON FUNGHI, FIOR DI LATTE, PORCINI MUSHROOMS	145
BEEF TARTARE, CELERY, SHALLOTS, ARUGULA MAYONNAISE, POMMES PAILLE, PECORINO	195/340
HAMACHI, TOMATO VINAIGRETTE, GRANNY SMITH, CELERY	180
PANZANELLA, TOMATO, STRACCIATELLA, PESTO, CROUTONS, BASIL	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

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
BRANZINO, TOMATO SAUCE, FENNEL, CAPERS, ALMOND POTATOES	325

DESSERT

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

LUNCH

198:-

MONDAY	CHICKEN CACCIATORE, OLIVES, CAPERS, ANCHOVIES, GARLIC, TOMATO SAUCE & POLENTA	
TUESDAY	PORK TENDERLOIN, BROCCOLI, ROASTED POTATOES & PUMPKIN SEEDS	
WEDNESDAY	OSSOBUCO ALLA MILANESE & SAFFRON RISOTTO	
THURSDAY	SALMON, GREEN PEAS, BELL PEPPER, DILL, POTATOES & BROWNED BUTTER	
FRIDAY	SKIRT STEAK, GRILLED SHALLOTS, LEEK, JALAPEÑO, POTATOES, PARMESAN, RED WINE JUS	
SALAD OF THE WEEK	TUNA, CANNELLINI BEANS, RED ONION, TOMATOES, GREEN BEANS, ALMONDS & CITRONETTE	235
PASTA OF THE WEEK	RIGATONI, AUBERGINE CREAM, PISTACHIOS & RICOTTA SALATA	235

*VEGETARIAN OPTIONS ARE AVAILABLE FOR THE WEEKLY SPECIALS