

A' LA CARTE

STARTERS

A PLATE OF TRADITIONAL STARTERS 20

CAPPUCCINO E BRIOCHE (CHEESE MOUSSE, SAVOURY CROISSANT) 18

ANCHOVIES WITH GREEN AND AIOLI SAUCE, TOASTED BREAD* 16

SWEETBREAD, BURRATA CHEESE AND PEPPER 18

COD FISH, MUGNAIA SAUCE AND CRISPY POTATOES * 18

FIRST COURSES

TAGLIATELLE BY MASSIMO TORRENTO WITH SAUSAGE RAGU 20

TRADITIONAL SMALL RAVIOLI* 18

RABATON DI MANDROGNE, FOIE GRAS, BLACK TRUFFLE 18

RISOTTO, BROAD BEANS, BOTTARGA AND SALTED LEMON 20

SPAGHETTI, MORELS AND CARPIONE EGG 18

MAIN COURSES

LAMB RUMP, CHICORY AND ITS REDUCED SAUCE 20

DUK, RED APPLE AND VERMUTH 18

ASPARAGUS, VANILLA TARTARE AND CRISPY RAW HAM 16

ROASTED AND FRIED CUTTLEFISH, PEAS AND BACON 19

CLASSIC FINANZIERA * 20

A SELECTION OF CHEESES WITH CUGNA' AND MUSTARD 16

TASTING MENU

APETISER

ANCHOVIES WITH GREEN SAUCE, TOASTED BREAD AND AIOLI SAUCE

SWEETBREAD, BURRATA CHEESE AND PEPPER

SPAGHETTI, MORELS AND CARPIONE EGG

DUK , RED APPLE AND VERMOUTH

PREDESSERT

TARTE CITRON

€ 55 DRINKS NOT INCLUDED

PLEASE COMMUNICATE ANY FOOD INTOLERANCES OR ALLERGIES

UPON REQUEST, YOU CAN CONSULT THE BOOK OF ALLERGENS CONTAINED IN EACH FOOD WE
SERVE/MARKET.

HOWEVER, IT SHOULD BE NOTED THAT, IN SOME CASES, DUE TO OBJECTIVE NEEDS, THE PREPARATION AND
SERVING OF FOOD AND DRINKS MAY INVOLVE SHARING AREAS AND UTENSILS. THEREFORE, THE POSSIBILITY
THAT THEY COME INTO CONTACT WITH OTHER FOOD PRODUCTS CONTAINING ALLERGENS CANNOT BE
RULED OUT

THE DISHES MARKED WITH AN ASTERISK HAVE UNDERGONE A NEGATIVE TEMPERATURE REDUCTION
PROCESS TO BEST PRESERVE THE QUALITY OF THE PRODUCT

“NATURAL/SPARKLING TREATED DRINKING WATER ACCORDING TO LEGISLATIVE DECREE NO. 181 OF JUNE
2003