

SHARING MENU

9 or 11* small courses, served family-style to the entire table

425/525* per person

AIR-DRIED RULIANO HAM - 24 mth. from Parma

ARANCINI with truffle, organic mozzarella, parmesan and truffle mayonnaise (G)(L)

ORGANIC BURRATA with tomato, basil and olive oil (L)

**GAMBERO BATTUTO* with pappalardo, stracciatella and lemon crumble (G)(L)

**TUNA TARTARE* with paprika mayonnaise, piment, watercress, taggiascha olives and crispy garlic

VITELLO TONNATO with baby gem, capers and sweet-sour bell pepper

TARTARE OF BEEF with truffle mayonnaise, parmesan and crispy potato

MALFALDINE AMATRICIANA with spicy tomato sauce, guanciale and pecorino (G)(L)

PAN-FRIED DUCK BREAST served with homemade cherry sauce and crispy and sour kale

POTATOES with chili and rosemary (L)

RADICCHIO with orange, sesame and balsamico

3 *KINDS OF CHEESE* served with sweet and crisp

or

SAFFRON POACHED PEAR with basil ice cream (L)

WINE MENU

3 glasses - 395

4 glasses - 495*

EVENING MENU

4 courses - 395

5 courses - 445*

6 courses - 495**

Served to the entire table

***ARANCINI* with truffle, organic mozzarella, parmesan and truffle mayonnaise (G)(L)

TUNA TARTARE with paprika mayo, piment, water cress, taggiascha olives and crispy garlic

**FRIED BUTTERNUT SQUASH* with wine brulé, mandarin and hazelnuts (N)(L)

ORECCHIETTE with broccoli, spinach, parmesan and truffle (G)(L)

TAGLIATTA DI MANZO, rib-eye grilled medium rare with balsamic, mushrooms, rucola, parmesan and truffle oil

PLUS POTATOES with chili and rosemary (L)

CHEESE or *SAFFRON POACHED PEAR* with basil ice cream (L)

WINE MENU

3 glasses - 395

4 glasses - 495*

5 glasses - 595**

(L) Lactose · (G) Gluten · (N) Nuts. For information about allergenes, please ask our staff

The restaurant does not accept cash