

## CAVIALE & CRUDO

<b>Beluga</b>	↑	<b>Oscietra</b>
30gr - 1300		30gr - 500
50gr - 2200	↓	50gr - 950

**Antipasto di mare per due**  
Selection of raw seafood for two (SH)(R) 550

## ANTIPASTI

### **Tartare di tonno 140**

Bluefin Tuna, avocado mousse, mango, Oscietra caviar served with rice chips (R)

### **Frittura di calamari e gamberi 90**

Fried baby calamari, prawns, bergamotto mayonnaise (G)(D)

### **Carpaccio di gamberi 165**

Red Mazara prawns, burrata cheese, oscietra caviar, rucola and frisee, lemon dressing (SH)(D)(R)

### **Parmigiana della Nonna 75** 🌿

Baked eggplant, mozzarella cheese, Parmigiano Reggiano, basil sauce (C)(D)

### **Vitello tonnato 120**

Veal, tuna sauce, bell pepper, anchovies, capers, quail egg

### **Carpaccio di ricciola 150**

Yellow tail carpaccio, cucumber, green apple, lime dressing, dill oli (G)

### **Polpo 130**

Pan seared octopus, peperonata puree, potato and tagiasca olives salad

### **Carpaccio di fassona 145**

Beef, celery, Parmigiano Reggiano, wild arugula coulis, artichoke dressing, seasonal truffle (D)(C)(R)

### **Insalata "Chic Nonna" 70** 🌿

Mix leaves, beetroot, raspberries, pumpkin seeds, figs, balsamic dressing

### **Insalata di carciofi 95** 🌿

Artichokes, Parmigiano Reggiano, green celery, baby spinach, and gorgonzola dressing (D)(C)

### **Burrata 110** 🌿

Organically grown tomatoes, basil oil, burrata cheese (D)

### **Mozzarella di bufala 300 gr "for two" 160** 🌿

Datterino tomato, wild arugula, 25 years old balsamic vinegar, extra-virgin olive oil (D)

## PIZZETTE GOURMET

**Focaccia di Recco** Filled with Stracchino cheese (G)(D) **95**

**Margherita** Tomato, fior di latte and basil (G)(D) **95**

**Spianata** Tomato, bufala, spicy salame (G)(D) **135**

**Tartufo nero** Black truffle, buffalo mozzarella (G)(D)(N)(SH) **175**

## PASTE E RISOTTI

**Fregola al gambero rosso 185**

Sardinian fregola, red Mazara prawns, orange gel  
(SH)(G)(D)

**Cavatelli cacio & pepe 90**

Fresh Cavatelli pasta, 36-month Parmigiano Reggiano,  
pecorino Romano cheese, black pepper (G)(D)

**Linguina all'astice 235**

Linguine pasta, lobster bisque, organic tomatoes (G)(D)(SH)

**Spaghetti vongole 160**

Clams, cockles and crunchy bread (G)(SH)  
Add bottarga 25

**Risotto Milanese 170**

Acquerello rice, saffron,  
slow cooked veal ossobuco, gremolada (D)

**Spaghetti all' assassina 185** 

Spaghetti pasta, spicy tomato sauce, burrata cheese (G)(D)

**Tagliatelle alla bolognese 120**

Homemade tagliatelle pasta, Bolognese sauce, beef jus,  
24 months Parmigiano Reggiano (G)(D)

**Ravioli del plin 145**

Short ribs beef ragout stuffed ravioli,  
Parmigiano fondue and beef jus (G)(D)

**Risotto porcini 140**

Porcini mushroom risotto, Parmesan fondue (D)  
Add truffle 40

**Tortelli di zucca e peperone crusco 110** 

Homemade tortelli pasta, pumpkin, ricotta cheese,  
Parmesan fondue, peperone crusco (G)(D)

**Bavette Nerano 140** 

Bavette, zucchini, zucchini flower, basil,  
36 and 24 months Parmesan cheese (G)(D)

**Tagliolino al tartufo nero 195**

Homemade tagliolini pasta, butter and  
Parmigiano reggiano, Umbrian fresh black truffle (G)(D)

## CARNE, POLLAME E PESCE

**Filetto di branzino 210**

Pan seared sea bass, celeriac purée,  
sauteed escarole, lemon dressing

**Salmone Grigliato 175**

Salmon grill, green leek purée, caramelized baby carrot,  
baby leek, baby corn

**Polletto alla griglia 170**

Marinated corn fed chicken grill, mustard, tagiasca olives,  
datterino tomato, baby potato, capers, veal jus (D)

**Petto d' anatra 175**

Slow cooked duck breast, sweet potato purée,  
cherry compote, shallot confit, duck jus (D)

**Agnello 210**

Lamb chops, smoked eggplant purée, fried polenta,  
sauté porcini, lamb jus (D)

**Filetto di wagyu 6/7 400**

Beef tenderloin Rossini style, foie gras, spinach,  
potato mille-feuille (D)

(G) Contains Gluten, (N) Nuts, (D) Dairy, (SH) Shellfish, (S) Sesame, (A) Alcohol, (C) Celery, (R) Raw

Prices are subject to 7% Municipality fee and 5% VAT



Vegan



Vegetarian

 Signature Dishes

## DA CONDIVIDERE - To Share

### Gnocchi alla sorrentina 200

Traditional baked gnocchi,  
tomato sauce, fior di latte cheese,  
fresh basil (G)(D)

### Calamarata ai frutti di mare 300

Calamarata pasta, mixed seafood,  
Amalfi lemon (G)(SH)

### Branzino 550

Grilled or salt crusted 1kg sea bass fish,  
mediterranean sauce and roasted potatoes

### Fiorentina 750

1.3kg beef t-bone steak served  
with spinach and baked potatoes

## CONTORNI

### Pure'di patate 45

Mashed baked potato (D)

### Spinaci 45

Sautéed spinach (D)

### Asparagi 55

Josper grilled asparagus

### Broccolini 50

Chili and garlic broccoli

### Verdure miste alla griglia 65

Mix grilled vegetables (G)

