

CAVIALE & CRUDO

Beluga
30gr - 1300
50gr - 2200

Oscietra
30gr - 550
50gr - 950

Antipasto di mare per due 595
Selection of raw seafood for two (SH)(R)

Oyster Gillardeau N2 50 per piece
(SH)

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, bergamot
mayonnaise (G)(D)

Carpaccio di gamberi 170

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

Tartare di manzo 135

Beef tartare, capers, quail egg yolk,
mustard, Parmigiano Reggiano, truffle
served with puffed thyme bread (D)(R)

Parmigiana della Nonna 70

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

Vitello tonnato 120

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

Fiori di zucchine 145

Fried zucchini flower stuffed with
mozzarella, ricotta cheese, 36-month
Parmigiano Reggiano sauce,
confit cherry tomatoes (G)(D)

Carpaccio di peperoni arrostiti 70

Roasted capsicum, salsa verde
mayonnaise, goat cheese, crispy capers,
caramelized Tropea onion, basil oil (D)

Carpaccio di ricciola 145

Yellowtail carpaccio, cucumbers, green
apple, lime dressing (G)

Polpo 135

Pan-seared octopus, peperonata purée,
potatoes, taggiasca olives, salad

Capesante 135

Roasted scallops, cauliflower purée, red
radish, cecina chips, veal jus,
lemon gel (SH)(D)

Carpaccio di manzo 130

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

Insalata "Chic Nonna" 65

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

Insalata Tropeana 65

Tropea red onion, candy datterino
tomatoes, baby gem, taggiasca olives,
sweet and sour zucchini, croutons,
orange, goat cheese (D)(G)

Cuore di carciofi 105

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

Burrata 95

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

Mozzarella di bufala 300gr

"for two" 160

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

Polpette al sugo 85

Wagyu beef meatballs, tomato sauce,
Parmigiano Reggiano, basil (G)(D)

Insalata di lenticchie 60

Lentil salad, Tropea onion, fennel, carrot,
celery, goat cheese, sweet balsamic
dressing (D)(C)

PIZZETTE GOURMET

Tonno e cipolla Buffalo mozzarella, tomato, Callipo tuna, Tropea onion, oregano (G)(D) **145**

Focaccia di recco Filled with Stracchino cheese (G)(D) **85** 🍷

Margherita Tomato, fior di latte and basil (G)(D) **75**

Spianata Tomato, bufala, spicy salame (G)(D) **125**

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

PASTE E RISOTTI

Fregola al gambero rosso 175 🍷
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 245
Linguine pasta, lobster, organic tomatoes (G)(D)(SH)

Spaghetti vongole 160
Clams, cockles and crunchy bread (G)(SH)
Add bottarga **25**

Risotto milanese 155
Acquerello rice, saffron,
slow cooked veal ossobuco, gremolada (D)

Spaghetti all'assassina 185 🌱 🍷
Crunchy and slightly charred spaghetti,
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**

Pappardelle salsiccia e carciofi 175
Homemade pappardelle pasta, beef sausage,
artichokes puree, pecorino cheese (G)(D)

Bavette Nerano 140 🌱
Bavette, green zucchini, basil,
36 and 24 months Parmigiano Reggiano (G)(D)

Tagliolino al tartufo nero 195 🌱
Homemade tagliolini pasta, butter and Parmigiano Reggiano,
fresh black truffle (G)(D)

CARNE, POLLAME E PESCE

Filetto di branzino 210
Pan seared seabass, celeriac purée, sautéed escarole,
lemon dressing

Salmone grigliato 175
Grilled salmon, green beans puree,
red chicory sautéed

Polletto alla griglia 160
Grilled marinated corn fed chicken, mustard, taggiasca olives,
datterino tomato, baby potatoes, capers, veal jus (D)

Petto d'anatra 170 🍷
Slow cooked duck breast, sweet potato purée,
cherry compote, shallot confit, duck jus (D)

Agnello 235
Lamb chops, artichokes puree, grilled artichokes,
gremolada, lamb jus (D)

Filetto di wagyu 6/7 400
Beef tenderloin Rossini style, foie gras, spinach,
potato mille-feuille (D)

Scaloppine al limone 185
Veal sirloin, frisee lettuce,
lemon sauce (D)(G)

(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

Cotoletta alla milanese 365

Breaded veal, datterino tomatoes,
rocket leaves (G)(D)

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 795

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 60

Josper grilled asparagus

Broccolini 60

Chili and garlic broccoli

Crispy potato goufrette 70

Black truffle mayonnaise, fresh shaved black truffle (G)

Verdure miste alla griglia 60

Mix grilled vegetables (G)

