

CAVIALE & CRUDO

Beluga
30gr - 1300
50gr - 2200

Oscietra
30gr - 500
50gr - 950

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

Oyster Gillardeau N2
(SH) 45 per piece

ANTIPASTI

Tartare di tonno 140

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

Carpaccio di gamberi 165

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

Carpaccio di ricciola 150

Yellow tail carpaccio, sweet and sour
dressing, grapefruit, salmon eggs (G)

Polpo 130

Pan seared octopus, peperonata puree
potato and taggiasca olives salad

Frittura di calamari 90

Fried baby calamari,
bergamot mayonnaise (G)

Capesante 135

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

Tartare di manzo 135

Beef tartare, green celery mayo, capers,
marinated egg yolk, parmesan, truffle (D)

Carpaccio di fassona 145

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

Vitello tonnato 120

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

Parmigiana della Nonna 75

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

Fiori di zucchine 135

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

Carpaccio di barbabietola 65

Beetroot carpaccio, creme fraiche,
caramelized walnuts, pears (N)(D)

Insalata "Chic Nonna" 70

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 and crouton,
orange, goat cheese (D)(G)

Insalata di carciofi 95

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

Burrata 95

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

Mozzarella di bufala "for two" 160

Datterino tomato, wild arugula,
25 years old balsamic vinegar,
extra-virgin olive oil (D)(300gr)

Zuppa di pesce 145

Slow cooked seafood soup,
with selection of seafood in a
Mediterranean fish broth (SH)

PIZZETTE GOURMET

Focaccia burro e alici Focaccia, butter, cantabrian anchovies(G)(D) **140**

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 pasta, red Mazara prawns, orange gel (SH)(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**

Tagliatelle alla bolognese **120**

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

Ravioli del plin **145**

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

Spaghetti all'assassina **185**  

Slightly seared spaghetti pasta, spicy tomato sauce, burrata cheese (G)

Bottoni caprese **110** 

Homemade tortelli pasta, datterino tomato sauce, burrata sauce,
basil sauce smoked provolone (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)

Cavatelli cacio & pepe **90** 

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

Risotto porcini **140** 

Porcini mushroom risotto, parmesan fondue (D)
Add truffle **40**

Risotto Milanese **170** 

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

CARNE, POLLAME E PESCE

Filetto di branzino **195**

Pan seared sea bass, green peas puree, sea asparagus,
zucchini scapece, lemon dressing

Merluzzo **195**

Baked Chilean sea bass,
tomato in Mediterranean sauce, spinach

Sogliola alla mugnaia **330**

Whole dover sole, lemon, capers, butter sauce (D)(G)

Salmone grigliato **175**

Grilled salmon, salsa verde, sauteed escarole, raisin,
pine nuts, taggiasca olives (N)

Polletto alla griglia **170**

Grilled corn fed chicken, lemon, taggiasca olives,
datterino tomatoes, veal jus (D)(G)

Petto d'anatra **175**

Slow cooked duck breast, pumpkin puree,
blackberry, shallot confit, duck jus (D)

Agnello **180**

Lamb chops, artichokes purée, grilled artichokes,
gremolada, 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

Cotoletta alla milanese 345

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 seabass 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

Crispy potato gaufrette 55

Black truffle mayonnaise (G)

