

PIZZAS

all of our pizzas are 72 hours fermented



Tartufo Black truffle, Fontina cheese, Mozzarella and fresh chives	120	Gorgonzola Gorgonzola cheese, Mozzarella, Williams pears walnuts and fresh thyme	90
Margherita Tomato sauce, Mozzarella, dry oregano, basil and extra virgin olive oil	65	Salame Piccante Calabrian spicy beef salame, eggplants, tomato sauce Pecorino Romano cheese and parsley	90
Burrata Sweet onions, Parmigiano Reggiano, sundried tomato and fresh Burrata	75	Napoli Tomato sauce, burrata cheese, Cantabrian anchovies, capers, extra virgin olive oil	85

ANTIPASTI ED INSALATE



Le Bruschette 92

Stracciatella, Acciuga E Peperoni

Stracciatella cheese, Cantabria anchovies and sweet roasted bell pepper cream

Tartare Di Fassona E Caviale

Fassona beef tartar and Kaluga Amur caviar

Pomodoro E Basilico

Fresh Datterino tomato, basil, garlic and extra virgin olive oil

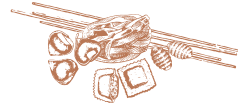
Pate' Di Fegatini Di Pollo E Tartufo Nero

Tuscan style chicken liver pate and black truffle

Polpo Croccate, Patate E Fagiolini Verdi 5 hours slow cooked octopus, lemon flavored potato cream green beans, Taggiasca olive sauce, purple potato confit and garlic flavored panko	93	Carpaccio Di Fassona Fassona beef carpaccio, rocket, Parmigiano Reggiano datterino tomato and lemon dressing	89
Vitello Tonnato E Insalata Di Sedano Thin sliced slow cooked veal, tuna and capers sauce and celery salad	75	Insalata Di Carciofi Slow cooked Globe artichoke, green asparagus, water cress and Parmigiano Reggiano	95
Fritto Di Calamari Deep fried Patagonian calamari, crispy vegetables and chilli lime mayo	65	Capesante Alla Vecchia Maniera Oven-baked sea scallops, fennel purée and flavored bread crumbs	60
La Rapa Rossa Sweet and sour beetroot carpaccio, caramelized walnuts buffalo Ricotta, green apple and rocket salad	55	La Burrata Apulian Burrata, basil pesto and marinated Datterino tomatoes	88

PASTE E RISOTTI

All the fresh pasta is home made in our kitchen



Risotto Al Basilico E Burrata Basil pesto risotto, green asparagus, Burrata and Espellette chili	83	Agnolotti Del Plin Alla Zucca Con Fonduta Di Parmigiano Reggiano Homemade agnolotti Del Plin stuffed with pumpkin butter, sage, 30 months-aged Parmigiano Reggiano fondue and almond sticks	95
Mezzi Paccheri Al Ragu' Di Fassona Paccheri pasta with thyme flavored fassona beef ragu and Tuscan pecorino fondue	110	Tagliolini All Astice E Pomodori Datterino Homemade tagliolini, canadian lobster, Datterino tomato and fresh basil	195/390
Tortelli Cacio E Pepe Ai Carciofi Cacio e pepe stuffed homemade tortelli, artichokes and fresh marjoram	85	Ravioli Di Ossobuco Ossobuco home made ravioli, porcini mushrooms and saffron sauce	113
Gnocchetti Al Tartufo Homemade truffle-flavored gnocchi, Castelmagno cheese fondue and fresh black summer truffle	165		

SECONDI



Il Filetto Di Manzo 180 gr. Angus beef tenderloin, topinambur, stir fried spinach and truffle sauce	210	I Gamberi Alla Griglia Grilled king tiger prawns, Romanesco broccoli and lemon flavored sauce	220
La Guancia Di Manzo 12 hours slow cooked Wagyu beef cheek, celeriac puré and crispy shallot	175	Orata In Crosta Di Sale Whole sea salt crusted black Sea Bream, virgin sauce	245
L'Agnello Pan fried lamb striploin, stew lamb ribs, artichokes and mint flavored yogurt sauce	192	Tagliata Di Manzo 300 grams charcoal-grilled Black Angus striploin, truffled mashed potatoes and horse radish sauce	215
Il Branzino Greek slow cooked sea bass fillet, lime flavored cauliflower puré shimeji mushroom and crispy potato	220	Bistecca Alla Fiorentina 1.2 kg Black Angus T-bone steak with roasted potatoes	615
Oven Baked Catch of the Week Taggiasca olives, Datterino tomatoes and potatoes	Market Price		

SIDE DISHES

40

Broccolini, Funghi, Patate Fritte, Spinaci, Puré di Patate